



Thanksgiving Day Menu

FIRST COURSE

BUTTERNUT SQUASH SOUP

Carolina Pulled Pork, Chives, E.V.O.O.

OR

SOUTH CAROLINA CRAB BISQUE

Lump Crab Hushpuppies & Herbs

SECOND COURSE

CAESER

Romaine Lettuce, Parmagiano Reggiano, Torn Croutons, White Truffle Dressing

OR

AUTUMN GREENS

Local Squash, Sweet & Sour cherries, Candied Pecans, Smoked Feta, Golden Raisin Vinaigrette

ENTREE

APPLE CIDER & SAGE ROASTED TURKEY BREAST

Cornbread Sausage Stuffing, Parsnip Whipped Potato, French Green Beans, Sage Gravy

OR

SLOW ROASTED PRIME RIB

Sweet Corn & Bacon Spoon Bread, Baby Vegetables, Horseradish, Smoked Au Jus

OR

BLACKENED SALMON

Parmesan Risotto, Baby Spinach, Roasted Cherry Tomato, Basil Pesto, Lobster Bisque

Selection to be accompanied by:
French dinner rolls and honey butter

DESSERT

OLD FASHIONED CHOCOLATE FUDGE CAKE

Raspberry syrup

OR

TRADITIONAL PUMPKIN PIE

Vanilla bean ice cream and whipped cream

OR

TRADITIONAL PECAN PIE

Vanilla bean ice cream and whipped cream