

Celebrate **THANKSGIVING.**



Thursday, November 28 • Blue Ridge

12pm-8pm • \$75 Adults • \$30 Children 6-12 • Children 5 & younger / Free with adult buffet purchase

Seafood On Ice

Shucked Fresh Oysters* (S) (P) (V)

Poached Shrimp (S) (P) (V)

Steamed Mussels (S) (P) (V)

Culinary Displays

Imported & Domestic Cheeses (V)

seasonal berries

Spicy Seafood Salad

Seasonal Vegetables (S) (P)

balsamic glaze

Assorted Charcuterie

pickles / mustards

Action Stations

Cider-Brined Turkey Breast

orange cranberry relish / giblet gravy

Braised Honey Ham (S)

Slow-Roasted Steamship Round* (S)

Soup

Curried Butternut Squash (S) (V)

pumpkin seeds / feta cheese / scallions

Composed Salads

Golden Beet Salad (S) (P)

feta cheese / basil / white balsamic vinaigrette

Baby Lettuce Salad

watermelon radish / oranges

caramelized pear vinaigrette

Spiced Butternut Squash Salad

arugula / chèvre / candied pecans

balsamic reduction

Spinach Salad (S) (P)

smoked mushrooms / pickled onion / carrots

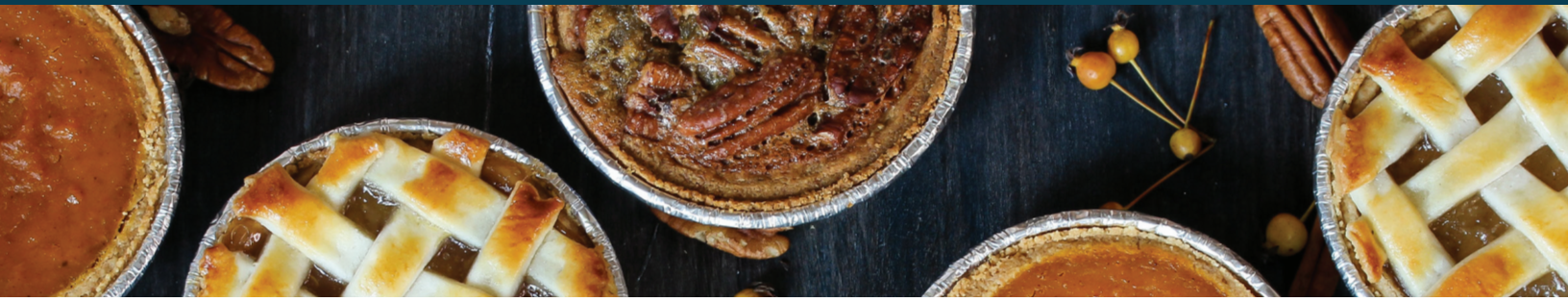
pumpkin seeds / sherry vinaigrette

Butter Leaf Salad (S)

curried cashews / sour apples / maytag blue cheese

lemon dijon dressing

Celebrate **THANKSGIVING.**



Entrées

Beer-Braised Short Ribs*

baby vegetables

Barbecue Shrimp

ground grits, tasso gravy

Dill-Crusted Salmon*

caper butter sauce

Chicken Confit

wild rice pilaf, tomato-rosemary jus

Wild Mushroom & Potato Gratin

swiss cheese, caramelized onions, herb breadcrumbs

Sides

Buttermilk Mashed Potatoes

white cheddar, scallions

Sweet Potato Casserole

brown sugar, marshmallows

Cornbread & Sausage Dressing

Texas Toast Stuffing

fresh sage

Smoked Gouda Mac & Cheese

Green Bean Casserole

mushrooms, crispy onions

Honey-Glazed Heirloom Carrots

Gluten-friendly bread available upon request.

☞ - Gluten-Friendly / ☞ - Vegan / ☞ - Vegetarian / ☞ - Dairy-Free / ☞ - Nut-Free

Menu items are subject to change.

*This item is served raw or undercooked or may contain raw or undercooked ingredients.

Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.

Please notify us of any food allergy.

Desserts

Chocolate & Cherry Bread Pudding

vanilla anglaise

Candy Station

Bananas Foster Station

Pies

apple, pumpkin, pecan

Chef's Selection Of Cakes

apple cider bundt, chocolate bundt

Individual Desserts

pumpkin tart with vanilla chantilly, cranberry & white chocolate blondie, sticky toffee pudding, pumpkin cheesecake, pecan tart, peanut butter tart, red velvet cupcake

Gluten-Friendly

caramel mousse with apples and cream, vanilla panna cotta with berry compote, chocolate moelleux

Cookies

gingersnaps, chocolate chip, oatmeal, monster, rice krispies treat

Sugar-Free

chocolate mousse

Vegan

banana cakes