

Celebrate THANKSGIVING.

Thursday, November 28

Please call for reservations | 615.782.5300 EXT 3512

Breakfast

Eggs Made-to-Order

Omelet Station

Applewood Smoked Bacon

Maple Blueberry Sausage

Country Sausage Links

Blueberry Bread Pudding

Cinnamon, Creme Anglaise

Frittata

Sundried Tomato, Broccolini, Caramelized Onions

Griddle-Fried Potatoes

Grand Biscuit Table

Action Stations

Smoked Turkey

Giblet Gravy

Roasted Prime Rib

Au Ju, Horseradish Creme

Green Peppercorn Au Poivre

Salad & Soup

Southern Ceaser Salad

Cornbread Croutons, Diced Pimento

Farmhouse Salad Bar

Butternut Squash Soup

Ginger, Orange, Vanilla Chantilly, Spice Pepitas

Deviled Eggs

Bacon, Chive, Pickled Shallots

Seafood Buffet

Shrimp

Cocktail Sauce, Comeback Sauce

Oysters

Mignonette, Horseradish

Entrées

Seared Salmon

Lemon & Caper Sauce

Sorghum Glazed Pit Ham

Giblet Gravy

Roasted Acorn Squash

Cauliflower, Romanesco, Goat Cheese

Spiced Pepitas

Cornbread "Dressin"

Sweet Potato Casserole

Toasted Marshmallows, Candied Pecans

Grilled Broccolini

Roasted Root Vegetable Medley

Honey Butter

Garlic Mashed Potatoes

Thyme Infused Butter

Green Bean Casserole

Wild Mushroom Sauce, Crispy Onions

Sweet Endings

Assorted Pies

Sticky Toffee Pudding

Maple Bourbon Pot de Creme

Cranberry Orange Tart

Apple Butter Roulade

Chai and Hazelnut Cream Puff

\$75 Adults, \$26 children 6-12 (plus tax)

Complimentary For Children 5 & Under

Seating Available Every Half An Hour

From 10:30 a.m. To 2:30 p.m.