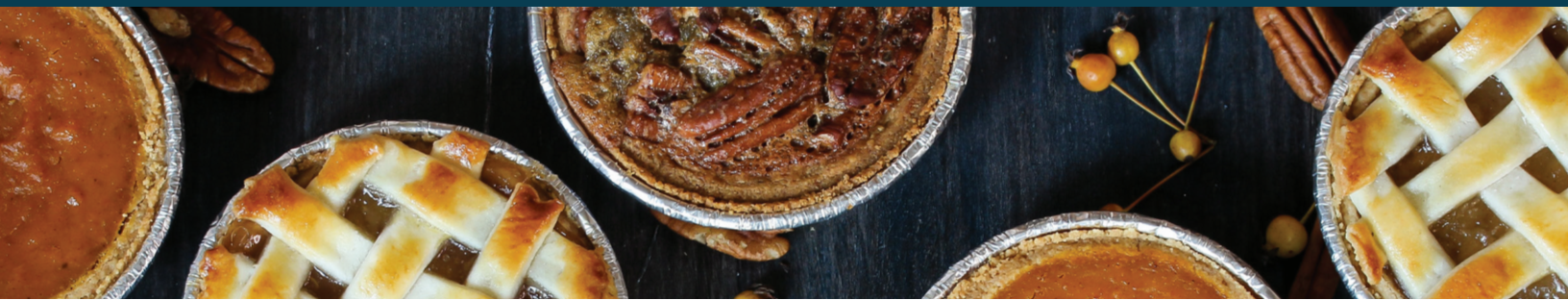


Celebrate **THANKSGIVING.**



Thursday, November 27, 2025 • Blue Ridge

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

SEAFOOD ON ICE

SHUCKED FRESH OYSTERS* *gf*

POACHED SHRIMP *gf*

STEAMED MUSSELS* *gf*

CULINARY DISPLAYS

IMPORTED & DOMESTIC CHEESES *n*
seasonal berries

SPICY SEAFOOD SALAD

SEASONAL VEGETABLES *gf vg*
balsamic glaze

ASSORTED CHARCUTERIE
pickles, mustards

ACTION STATIONS

CIDER-BRINED TURKEY BREAST
orange cranberry relish, giblet gravy

BRAISED HONEY HAM *gf*

SLOW-ROASTED STEAMSHIP ROUND* *gf*

SOUP

**SPICED BUTTERNUT SQUASH &
APPLE BISQUE** *gf*

COMPOSED SALADS

GOLDEN BEET SALAD *gf*
feta cheese, basil, white balsamic vinaigrette

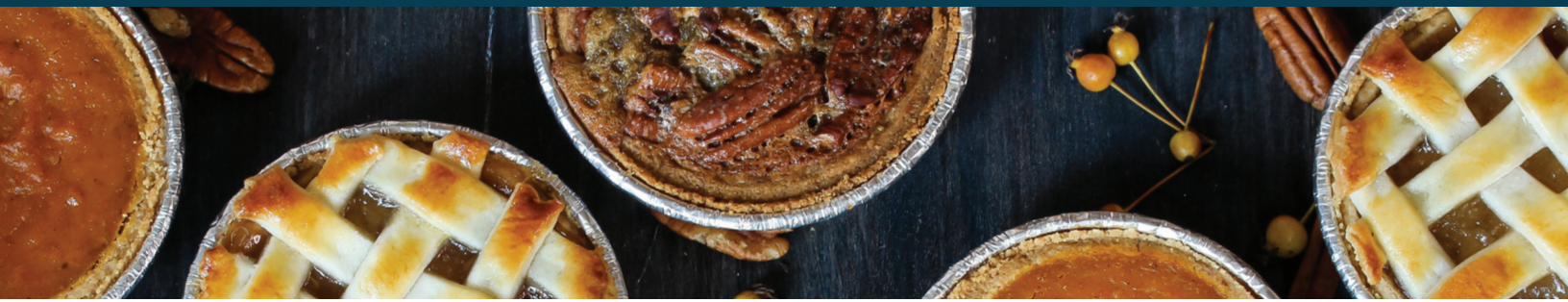
ARCADIAN LETTUCE SALAD *gf*
caramelized pears, watermelon radish,
orange & citrus thyme vinaigrette

SPICED BUTTERNUT SQUASH SALAD *n*
arugula, chèvre, candied pecans,
balsamic reduction

SPINACH SALAD *gf*
dried cranberries, pickled onion, carrots,
pumpkin seeds, sherry vinaigrette

BUTTERLEAF SALAD *gf n*
curried cashews, sour apples, gorgonzola,
lemon dijon dressing

Celebrate THANKSGIVING.



ENTRÉES

BEER-BRAISED SHORT RIBS

baby vegetables

BARBECUE SHRIMP *gf*

ground grits, tasso gravy

PECAN CORN-CRUSTED LOCAL TROUT* *gf n*

caper butter sauce

CHICKEN CONFIT *gf*

wild rice pilaf, tomato-rosemary jus

WILD MUSHROOM & POTATO GRATIN

swiss cheese, caramelized onions, herb breadcrumbs

SIDES

BUTTERMILK MASHED POTATOES *gf*

white cheddar, scallions

SWEET POTATO CASSEROLE *gf*

brown sugar, marshmallows

CORNBREAD & SAUSAGE DRESSING

TEXAS TOAST STUFFING

fresh sage

SMOKED GOUDA MAC & CHEESE

GREEN BEAN CASSEROLE *gf*

mushrooms, crispy onions

HONEY-GLAZED HEIRLOOM CARROTS *gf vg*

DESSERTS

CANDY STATION

BANANAS FOSTER STATION *gf*

PIES *n*

apple, pumpkin, pecan

WHOLE CAKES

sweet potato cake, moist honey cake

SPICED APPLE BREAD PUDDING

caramel anglaise

INDIVIDUAL DESSERTS *n*

portwine apple tart, bourbon pecan tart, pumpkin cheesecake, assorted mini cupcakes, chocolate roulade, sticky toffee pudding, chocolate fudge, pumpkin panna cotta, brownie with passion fruit ganache

GLUTEN-FRIENDLY *gf*

chocolate moelleux, coconut moelleux, key lime tart

COOKIES

chocolate chip, oatmeal, snickerdoodle

SUGAR-FREE

banana cake, pumpkin mousse with spiced crumble

Gluten-friendly bread available upon request.

gf Gluten-Friendly | *vg* Vegan | *df* Dairy-Free | *n* Contains Nuts/Peanuts

Menu items are subject to change. 20% service charge will be added to all parties of 8 or more.

*These items are 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.