



Thanksgiving Buffet  
Thursday November 22<sup>nd</sup> 2012 12 Noon to 8pm

Seasonal Fresh Fruit Display

Butternut Squash Bisque  
Pecans and Local Blue Cheese

Artisan Lettuce Salad  
Cider Vinaigrette, Grape Tomatoes and Cucumbers

Caesar Salad  
Classic Caesar Dressing, Croutons

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Oysters on the Half Shell  
Peel and Eat Gulf Prawns  
Mignonette and Creole Cocktail Sauce

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Carving Station

Rotisserie Prime Rib  
Sourdough Rolls, Horseradish Aioli, Red Wine Sauce

Slow Roasted Turkey  
Cranberry Compôte, Giblet Gravy, Traditional Stuffing

Honey Baked Ham  
Mustard Sauce

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Roasted Salmon Filet  
White Wine Butter Sauce

Steamed Jasmine Rice  
Leek Mashed Potatoes  
Seasonal Vegetables

"Angry" Mac 'N Cheese  
Sambal Oelek, Crispy Toppings

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Desserts

Southern Pecan Pie, Miss Pearl's Bread Pudding, Bourbon Sauce  
Apple Tarts with Cinnamon Chantilly, Pumpkin Cheesecake  
Sundae Bar for the Kids

**\$48 PER ADULT: INCLUDES MIMOSAS AND BLOODY MARYS.**  
**CHILDREN UNDER 12 EAT FREE 13 TO 17 YEARS \$20**  
**18% SERVICE CHARGE WILL BE ADDED TO ALL PARTIES**