

## Thanksgiving Feast

\$85 per guest, 20% Service Charge

—·— Starters —·—

FALL SALAD

Baby Greens, Roasted Squash, Pomegranate Seeds, Pepitas, Goat Cheese, Pickled Red Onion, Creamy Dijon Dressing

> CLASSIC CAESAR Romaine, Parmesan, Breadcrumb

ROASTED BUTTERNUT SQUASH SOUP IV Candied Pecans, Creme Fraiche, Chives

– Entrees –·-

CLASSIC TURKEY DINNER
Turkey Breast, Mashed Potatoes, Green Beans, Sage Stuffing, Cranberry Sauce, Yeast Roll

SALMON Butternut Squash Puree, Broccolini, Maple+Bourbon Gastrique

FILET MIGNON
Mashed Patatoes, Roasted Brussels Sprouts, Steak Sauce

GRILLED SQUASH I V Braised Greens, Grilled Onion, Pine Nut Crumble, Cranberry Sauce

Dessert

PUMPKIN PIE Chantilly Cream

HORCHATA ICE CREAM IV Served with Seasonal Berries

APPLE PIE al la mode, Salted Caramel Sauce

\_\_\_\_\_ For The Table \_\_\_\_\_\_

GREEN BEAN CASSAROLE Cream of Mushroom Soup, Crispy Onions

ROASTED BABY YAMS Candied Pecans, Toasted Marshmallow

GARLIC MASHED POTATOES
Turkey Gravy

Avalon Hotels adds a 4% Wellness Surcharge to Assist in Providing Healthcare Benefits for our Colleagues