

## 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 5% Wellness Surcharge to Assist in Providing Healthcare Benefits for our Colleagues