

# Thanksgiving Menu

Food is served Family Style, All You Care To Eat

# Pre-Set on Table on Arrival

Crudité of Vegetables, including:

Grape Tomato, English Cucumber, Red and Gold Peppers, Cured Olives Broccoli with Green Goddess Dipping Sauce

> Pimento Cheese and House Made Crackers Charleston Style Pickled Shrimp with Lemon

Baskets of Cranberry Bread, Warm Focaccia, House Baked Yeast Rolls, Hot Cheddar Biscuits Whipped Butter

### **Family Style Traditional Thanksgiving Dinner**

Free Range Butter Basted Turkey with Pan Gravy
Apple Smoked Smithfield Ham with Mustard Fruit Pan Gravy
English Cut Prime Rib (MR/M) with Glace du Vin and side of Grated Horseradish

Traditional Apple Sage Stuffing
Cornbread and Sausage Stuffing GF
Oyster Bacon and Onion Bread pudding
Sour Cream and Butter whipped Yukon Potato GF
Roasted Maple Yams with fresh Pineapple and
Praline Pecan Topper (Nuts can be removed) GF, V
Mountain Chunky Apple Sauce GF, V
Cranberry Orange Relish or Jellied Cranberry GF, V

Roasted Cauliflower with Mornay Sauce of Swiss and Grana Parmesan *GF* Baby Green Beans with Sun dried Tomato Butter *GF, V* Organic Carrots with Orange Butter *GF, V* French Cut Green Bean Casserole with Crispy Onions Wild Rice with Confit of Leeks and Wild Mushrooms *GF, V* 

#### **Desserts & Coffee**

Pumpkin Cognac Pie Vanilla Whipped Cream Calibaut Chocolate Pecan Pie Carrot cake with Cream Cheese frosting
Apple Brown Sugar Pound Cake with
Caramel Sea Salt Icing

## **Pricing & Reservations**

**Adults:** \$39.95 **Children** (3-10): \$15.00 **Infants** (Under 3): Free

#### **Reservations:**

Call Us or go to www.PaintedPlate.com/Thanksgiving

\*GF: Gluten Free \*V: Vegetarian