



thanksgiving feast

NOVEMBER 22ND

THE LODGE OF FOUR SEASONS

STARTERS

CHEESE & CHARCUTERIE

domestic and international cheese, cured and smoked meats

BAKERS DISPLAY

assorted muffins, croissants, and rustic breads

SEAFOOD

peel and eat shrimp, oysters on the half shell, lemon, cocktail sauce, horseradish

CREAMY PUMPKIN ASIAGO BISQUE

SALADS

MINI WEDGE

smoked bacon, bleu cheese dressing, scallions, marinated tomatoes

CRAB

snow crab, tri color rotini pasta, dressed with citrus balsamic

CAESAR

shredded parmesan, croutons, classic caesar dressing

CARVING STATIONS

ROAST BARON OF BEEF

au jus, horseradish chantilly cream

ROOT BEER GLAZED HAM

root beer demi, whole grain mustard

ENTRÉES

ROAST TURKEY BREAST

traditional cornbread dressing, turkey gravy, cranberry sauce

ROAST CHICKEN AMERICAIN

mushrooms, caper and white wine sauce

PAN-SEARED MAHI MAHI

grilled pineapple salsa

ACCOMPANIMENTS

SWEET POTATO MASH WITH BROWN SUGAR AND MARSHMALLOW CREAM

SOUR CREAM AND CHIVE MASHED POTATOES

GREEN BEAN CASSEROLE

BOUQUETIÉR OF SEASONAL ROAST VEGETABLES

DESSERTS

PUMPKIN PIE

PECAN PIE

CRÊPES STATION

strawberry, peach melba

Adults: \$39.95, Children under 12: \$19.95, Children under 5: eat free. Price includes Coffee, Tea, Iced Tea
Reservations: Online at OpenTable or call 573-365-8025