



Thanksgiving Menu

Appetizers

Baked Brie in Brioche ~ Classic Shrimp Cocktail
Gorgonzola Stuffed Dates with Aged Balsamic & Apple Wood Smoked Bacon
Spinach & Artichoke Parmesan Dip ~ Maryland Crab Cakes
Stuffed Mushrooms with Smoked Mozzarella ~ Stuffed Mushrooms with Sausage & Romano

Soups & Salads

Porcini Mushroom Soup with Roasted Garlic and Rosemary
Roasted Butternut Squash Soup with Calvados, Apple & Sage
Baby Spinach Salad
Pomegranate, Candied Walnuts, Blue Cheese and Shallot Vinaigrette
Country Field Green Salad
Apples, Grapes, Almonds, Cranberry & Hickory Bacon and Balsamic Vinaigrette

Cheese Course

Gorgonzola, Piave, Italian Fontina & Chevre
with Dried Apricot, Figs, Grapes, Toasted Walnuts & Ciabata Crostini

Entrees

Whole Roasted Fresh Turkey ~ Herbed Roasted Turkey Breast Roulade ~ Pumpkin Ravioli

Accompaniments

Wild Mushroom & Leek Stuffing
Old Fashioned Sausage, Sage & Chestnut Stuffing
Whipped Yukon Gold Potatoes ~ Mom's Kahlua Candied Sweet Potatoes
Green Beans with Shallots & Thyme ~ Autumn Spiced Roasted Vegetables
Roasted Brussels Sprouts with Apple-Wood Smoked Bacon
Spinach & Gruyere Gratin ~ Waldorf Wheat Berry Salad
Cranberry-Orange Compote ~ Pickled Beet Salad
Corn Bread ~ Rustic & Multi-grain Dinner Rolls

Desserts

Sweet Potato Pecan Pie ~ Apple Streusel Pie ~ Pumpkin Pie ~ Spiced
Pumpkin Bread Chocolate Pecan Pie ~ Harvest Apple Cake ~ Assorted Cookies