



THANKSGIVING 2017

First Course

Sweet Potato Bisque (GF) (VG)

Sage Garnish

Roasted Beet and Carrot Salad (GF) (VG)

Goat Cheese, Local Apple, Toasted Squash Seeds

Second Course

Sage Brined Smoked Heritage Turkey

Creamy Green Bean, Brussels Sprout and Mushroom Salad, Herb Dressing,

Buttery Mashed Potatoes, Pan Gravy, Fresh Cranberry Relish

(Chef Wine Suggestion: Truchard Pinot Noir, Napa Valley)

Prime Rib (GF)*

Herb Roasted Butternut Squash, Collard Greens,

Au Jus and Horseradish Cream

(Chef wine suggestion: James Creek Cabernet, Napa Valley)

North Carolina Sunburst Trout (GF)

Sweet Potato, Cranberry and Green Bean Salad, Peanuts, Red wine Vinaigrette, Romesco

(Chef wine suggestion: Joseph Phelps Sauvignon Blanc, Napa Valley)

Wellington (VG)

Seasonal Vegetable Stuffed Filo Dough, Spiced Pecans, Figs, Spinach,

Whipped Potatoes, Jalapeno Cherry Sauce.

(Chef wine suggestion: Franco Serra Barbera, Piedmont, Italy)

Third Course

Mini Pie Flight: Apple, Pumpkin, Pecan

Southern Custard Coconut Cake

Chocolate Cheese Cake (GF)

For the Hatchlings – under 12

Roast Turkey, Mashed Potatoes, Green Peas, Pan Gravy, Cranberry Sauce

Gluten Free Traditional Thanksgiving Available. 20% gratuity added to final check.

\$65 per person/\$15 per child. 11 AM to 10 PM.

Chef Mike Reppert worked extensively in Boston, MA before moving to Asheville.

*(GF)Gluten Free * Undercooked meats, poultry, seafood, or eggs served raw, undercooked, or cooked to order, contain (or may contain) raw or undercooked ingredients may increase your risk of food borne illness. \$25 per person cancellation fee.*