

PAVILION

THANKSGIVING

STARTERS

Roast Pumpkin, Puffed Rice, Kale, Feta, Cashews, Granny Smith Apple Cream
Lobster Ravioli, Fungi, Crispy Chickpeas, Chablis Butter Sauce
Pickled Beets, Goat Cheese, Avocado, Walnuts, Champagne Dressing

MAIN COURSE

Turkey and Date Roll, Spiced Plums, Pan Gravy
Beef Wellington Wrapped in Wild Mushrooms, Thyme Jus

SIDES

Candied Garlic Yam
Sweet Potato and Bacon Croquettes
Maple Glazed Sesame Carrots
Brussel Sprouts with Almonds
Cranberry Jelly

DESSERT

Traditional Pecan Pie, Rum and Raisin Ice Cream, Cinnamon Crisp

\$125 Per Person