



THANKSGIVING DINNER

at *The Chautauqua Dining Hall*

BREAD

Parker house rolls, whipped butter

APPETIZERS

served family style

Roasted brussels with caramelized onion, bacon, and hazelnuts

Beet and carrot latkes with smoked salmon and horseradish cream

Apple-spiced butternut squash soup

Apricot deviled eggs

SALAD

served family style

Mixed greens, quinoa and fig salad with three leaf farm sprouts, pecans, goat cheese, roasted onion vinaigrette

ENTREE

choice of:

Roasted turkey, green beans, mashed potato, gravy, traditional stuffing, cranberry sauce

Maple elk sausage stuffed pork tenderloin, sweet potato hash, braised greens, grilled pineapple chutney

Roasted trout “waldorf”, gold potato, apple-celery slaw, horseradish mayo, cracked walnuts

NY strip steak, green beans, bacon-mushroom cream sauce, mashed potato, crispy onion straws

Corn and mushroom stuffed acorn squash, Anson Mills polenta, “creamed” kale, salsa verde

DESSERT

choice of:

Chocolate bourbon pecan pie, Pumpkin pie with whipped cream, Apple pie, Five-Layer chocolate cake, Cranberry swirl cheesecake

*Please let us know of any dietary restrictions.

