

Thanksgiving To Go

STARTERS

ARTISANAL CHEESE AND CHARCUTERIE TILES
with roasted nuts, fruit pastes, fresh and dried fruit and crackers

CHILLED COCKTAIL SHRIMP

Accompaniments: traditional cocktail sauce, lemon wedges

\$75
PER
PERSON

SALADS

STEAKHOUSE WEDGE

with blue cheese, pork belly, crispy onions, marinated tomatoes, creamy peppercorn dressing

CUT MELON BOWL

with pomegranate-yogurt dip

PLUS CHOICE OF ONE:

SALT AND VINEGAR POTATO SALAD

on shredded lettuce

PANZANELLA SALAD

with roasted chickpeas, shaved brussels sprouts, dried cranberries, goat cheese and garlic-sherry vinaigrette

ENTRÉES

HERB-RUBBED AND DRY BRINED TOM TURKEY (served whole or sliced)
with herb gravy and cranberry-orange relish

PLUS CHOICE OF ONE (served sliced):

ROSEMARY AND GARLIC CRUSTED PRIME RIB

with black garlic demi-glace and horseradish cream

DIJON-CRUSTED PORK LOIN

with madeira jus

SIDES

SWEET POTATO CASSEROLE

with melted marshmallow topping parmesan garlic whipped potatoes

CORNBREAD AND SOURDOUGH HOLIDAY STUFFING

with roasted vegetables

PLUS CHOICE OF ONE:

CRISPY BRUSSELS SPROUTS

with apples and pork belly

GREEN BEAN CASSEROLE

with classic onion topping

PLUS CHOICE OF ONE:

MAPLE GLAZED BUTTERNUT SQUASH

ROASTED SQUASH

with goat cheese and pickled cranberries

DESSERTS

Pumpkin Cheesecake

Pecan Pie Tarts

**TO
GO**

Lanier Islands

