

SEATED DINNER 3pm - 9pm

First Course

Butternut Squash Soup
toasted almonds, crème fraiche

Fall Beet Salad
pennsylvania goat cheese, aged balsamic vinegar, microgreens

Warm Spinach Salad
cranberries, blue cheese, warm tarragon vinaigrette

Mushroom Vol-au-Vent
seasonal mushrooms, leeks, parmesan cheese

Main Course

Murray Farms All Natural Turkey
traditional brioche herb stuffing, gravy, cranberry sauce

Maple Leaf Farms Duck
root beer glazed, half duckling, sweet potato haystacks

Pan Seared & Roasted Atlantic Salmon
crispy skin, beluga lentils, cioppolini onions

Meyer Farm 100% Natural Angus Tenderloin
baby carrots, whipped potatoes, demi glace
*add jumbo lump crabcake for surf & turf \$14

Wild Mushroom Risotto
butter poached leeks, fines herbs, red wine reduction

Sides

Skillet of Macaroni & Cheese
Candied Yams
Creamy Whipped Potatoes
Fresh Cranberry Sauce
Traditional Brioche & Fine Herb Stuffing
Green Beans Amandine

5

DESSERT

Hudson Skillet Brownie
vanilla bean ice cream, warm chocolate sauce, candied pecans

Virginia Pumpkin Pie
cinnamon, chantilly cream, toasted almonds

Pecan Pie
bourbon caramel sauce, crème anglaise

Traditional Saboyon
fresh seasonal berries

\$45 per person excluding side dishes,
beverages, tax and 20% gratuity

THANKSGIVING