

J. Graham's Café
Thanksgiving Buffet

Thursday, November 26th, 2009

Soup

Roasted butternut squash with candied pecans
Kentucky country ham lardons

Salads

Fingerling potatoes, cherry tomatoes, dill vinaigrette
Roasted onions and radicchio with honey mustard dressing
Assorted cured meats and flavored mustards
Deviled eggs with tahini mousse
Caesar salad with cranberry bread croutons
Garbanzo beans with dry raisins, sweet onions and cumin dressing
Tomato mozzarella with pesto
Field greens, honey toasted sesame seed dressing

From The Carving Station

Kentucky ham with maple glaze
Roasted whole turkey with cranberry sauce and giblet gravy
Traditional cornbread stuffing with walnuts
Assorted grilled vegetables

Served From Chafing Dishes

Roasted pork loin with calvados apple sauce
Salmon with butter pecan sauce and fried leeks
Sweet potatoes with maple syrup and chestnuts
Sautéed green beans with roasted almonds
Yukon garlic mashed potatoes

Desserts

Pineapple upside down cake, pecan pie, pumpkin pie,
Apple crumble maple mousse shooters, assorted cookies, bourbon fruit salad
Freshly brewed regular and decaffeinated coffee

\$29 per person plus tax and gratuity
\$15 for children 4-12, children under 4 are complimentary
18% gratuity for party of 6 or more
Seating at 12:15pm-12:45pm and 2:30pm-3:00pm
For reservations please call (502) 583-1234, extension 7225