

English Grill
Thanksgiving Dinner
Thursday November 26, 2009

Appetizer Buffet

Soup

Roasted Butternut Squash

Antipasto

Grilled Asparagus, Prosciutto and Cappelletti Ham, Roasted Peppers,
Grilled Artichokes, Marinated Olives, Tempura Vegetables

Salads

Young Spinach and Frisée, Poached Pear with Champagne Vinaigrette
Roasted Acorn Squash, Apple Cinnamon Vinaigrette
Radicchio, Roasted Onion Salad, Grilled Honey Chicken and Thyme

Seafood

Smoked Salmon and Homemade Gravlax with Traditional Garnishes,
Shrimp Cocktail, Crab Claws, Assorted Sushi

Assorted Breads and Imported and Domestic Cheeses

Assorted Breakfast Pastries

Entrées

(Choice A La Carte)

Sautéed Sea Bass, Turnip, Corn
Huckleberry Gastrique

Pan Seared Petit Filet Mignon of Beef
Tempura Cauliflower
Pink Peppercorn Bourbon Sauce

Roasted Turkey Breast and Leg
Date Stuffing, Sweet Potato Pancake
Haricots Verts and Yukon Mashed Potatoes

Desserts

Viennese Table, From Our Pastry Chef

Pecan Pie, Cranberry Tart, Chocolat Praline Mousse, Pumpkin Pie and Mousse
Maple Syrup Frozen Parfait,
Mini Savarin with Bourbon Walnut and Pistachio Sugar Tartlet
Strawberry and Chambord Consommé

Regular or Decaffeinated Coffee or a Selection of Fine Teas

\$54 per Person Plus Tax and Gratuity

20% Gratuity Will Be Added to Parties of Six or More

Dinner Seating at 12:30, 12:45 and 1:00 p.m., 3:30, 3:45 and 4:00 p.m.

For Reservations Please Call (502) 736-2996