

THANKSGIVING DINNER MENU

FIRST

ROASTED PUMPKIN SOUP

Nutmeg Crème Fraiche

SECOND

PICKLED BEETS AND CHRISTOPHENE

Organic Bundle. Goat Cheese. Apple Cider Vinaigrette.

or

WALDORF SALAD

Lettuce, Apples, Celery, Walnuts, Grapes, Mayonnaise

THIRD

ROASTED TURKEY

Slow Roasted Turkey. Traditional American Stuffing. Creamy Mushroom Mashed Potatoes.

Corn Bread. Cranberry Sauce. Traditional Gravy

or

BAKED HAM WITH BROWN SUGAR HONEY GLAZE

Roasted Asparagus. Chardonnay Glazed Carrots. Creamy Au Gratin Potatoes

or

FILET MIGNON

Fettuccini. Broccoli. Red Wine Mushroom Sauce

or

BAKED LEMON SNAPPER WITH HERB BUTTER

Vegetables Ratatouille and Boiled Potatoes

FOURTH

DASHEENE APPLE PIE

Mint Sauce

or

PUMPKIN AND CINNAMON CHEESECAKE

Caramel Ice Cream

or

CHOCOLATE BREAD PUDDING

US\$99.- per person + 10% Service charge and Applicable VAT

(US\$30 supplement charge for All Inclusive, M.A.P. & F.A.P.)

