

# CAPRICCIO® GRILL

ITALIAN STEAKHOUSE<sup>sm</sup>

## THANKSGIVING MENU 2022

12PM – 10PM

**\$75 PER PERSON**

*(sales tax and gratuities not included)*

### FIRST COURSE

*Enjoy the bountiful assortment the chefs have prepared for our soup and salad buffet including three hand crafted soups, breads, rolls, butter and local honey.*

*Composed Salads include Harvest Greens Salad, Classic Caesar Salad, Tomato Pesto Pasta Salad and Hand Crafted Soups of Minestrone, Turkey Potage, Broccoli and Cheese*

### MAIN COURSE

*choose one*

#### SMOKED TURKEY BREAST WITH TURKEY LEG ROULADE

*Whipped Sweet Potatoes, Haricot Vert, Pane Di Mais, Giblet Gravy*

#### FILET MIGNON WITH LOBSTER MORNAY SAUCE

*Roasted Yukon Potatoes, Prosciutto Wrapped Asparagus, Roasted Heirloom Tomato*

#### SEARED SEA BASS

*Wild Rice Pilaf, Garlic Sautéed Spinach, Leek Flan, Mushroom Ragout*

#### SMOKED ALMOND AND MACADAMIA NUT CRUSTED PORK TENDERLOIN

*Pecan Candied Yams, Braised Collard Greens with Ham, Red Wine Gastrique*

#### BUTTERNUT SQUASH RISOTTO

*Fried Artichoke, Cherry Red Peppers, Sage Brown Butter Sauce*

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### DESSERT COURSE

*choose one*

#### ‘ALL WE WANT IS PIE’

*Pumpkin and Pecan Pie duo, Vanilla Infused Crema, Bourbon Anglaise*

#### CHOCOLATE MINT CHEESECAKE

*Cranberry Compote, Toasted Granola Crunch*

We are pleased to partner with the following local farms: Marmilu Farms, Spring Valley Farm, Rose Creek Village Farm, Bonnie Blue Farm  
Gluten-free bread available upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food-borne illnesses. The Peabody is proudly straw-free in order to reduce plastic pollution. A 100% compostable straw available upon request.  
Parties of eight or more will have a 20% service charge.