

RUGBY GRILLE

THANKSGIVING MENU

1st Course

CHOICE OF ONE

CHARCUTERIE BOARD

chefs selection of imported meats & cheese

SHRIMP COCKTAIL

poached shrimp | cocktail sauce | fresh lemon

WILD MUSHROOM & DRIED SAGE BOUCHÉE

black pepper | sherry reduction

2nd Course

CHOICE OF ONE SALAD OR SOUP

ROASTED PEAR & PECAN SALAD

pomegranate | spinach | shallot vinaigrette | croutons

MICHIGAN SALAD

mixed greens | moody bleu cheese | dried cherries | pickled shallots |
pickled summer strawberries | raspberry vinaigrette

ROASTED CARROT POTAGE

pumpkin seed pesto | cinnamon marshmallow brulée

SMOKED TURKEY CHOWDER

braised swiss chard | baby root vegetables | turkey cracklings

Entrée

CHOICE OF ONE

ROAST TURKEY

haricot verts | sweet potato purée | shredded turkey thigh ragout | baked chestnut
dressing with whipped potato | giblet gravy

SAUTÈED GNOCCHI

chicken sausage | house made calvados | apple butter | apple & watercress salad | candied acorn squash

CIDER BRAISED SQUASH, QUINOA & LENTIL SALAD

cranberry & burnt orange | lemon glazed roasted baby carrots | micro arugula

Dessert

CHOICE OF ONE

PUMPKIN SPICE PANA COTTA

pumpkin spiced pana cotta | maple pumpkin seed crunch | poached pear pearls | mascarpone cheese topping

SALTED CARAMEL CHOCOLATE TART

chocolate tart | salted caramel | chocolate ganache

Ask about menu items that are cooked to order or served raw.

Notice: consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.