Alexandra Thanksgivin

Thursday, November 23, 2023 6:00pm-9:30pm

APPETIZERS

Dinner rolls Pumpkin and spice soup Curry roasted beets with arugula, goat cheese, and walnuts. Garden salad with cherry tomatoes, carrots, purple onion, cucumber, papaya, avocado and cranberry vinaigrette.

ENTREES

Roasted turkey with Chef's special seasoning, homemade cranberry sauce, and gravy with sage.

Fresh salmon fillet with creamy dill sauce.

Beef loin wrapped in applewood bacon, honey mustard glaze, and port wine sauce.

Corn bread and Italian sausage stuffing.

Pilaf rice

Sautéed potatoes with mushrooms, fresh green beans, and crispy fried shallots. Broccoli casserole

DESSERTS

Sweet potato custard with toasted fresh coconut Pecan Tart Spiced Apple Cake

\$79 PER ADULT | \$35 PER CHILD

Does not include taxes or gratuities.

