



menu

APPETIZER

Shrimp & Vegetable Escabeche
Spinach & Artichoke Dip, Grilled Bread
Corn Bread, Honey Butter

FIRST COURSE

Roasted Beet Salad, Arugula, Faro, Citrus, Champagne Vinaigrette

Hush Puppies and Country Ham

Broccoli Salad, Cranberries, Sunflower Seeds, Sweet Carolina Dressing

Kale Caesar Salad, Parmesan Cheese, Cornbread Croutons

MAIN COURSE

Roasted Turkey Breast, Stuffing, Cranberry, Gravy

Herb Crusted Tarragon Tenderloin, Local Mushrooms & Sauce Bordelaise

Crab Cakes, Charred Corn Salsa

Citrus Seared Salmon

Asparagus, Whipped Potatoes, Sweet Potato Casserole, Green Beans,
Mushroom Cream

DESSERT

Pumpkin Tart with Vanilla Mascarpone Chantilly

Cinnamon Cheesecakes with Caramelized Apples

Black Forest Chocolate Mousse with Cherry Compote

Adults - \$125
Children Under 12 - \$69

