



**Dinner Menu
Thanksgiving 2009**

Starters

Butternut Squash Soup

Whipped Goat Cheese

Pan Seared Diver Scallops

Celery Root Puree, Truffle Vinaigrette

Wild Mushroom Ravioli

Mascarpone Cheese, Fig Preserve, Butter Jus

Entrée

Roasted Young Turkey

*With Giblet Gravy, Chestnut Stuffing, Brussels Sprouts,
Baby Root Vegetables*

Herb Spiced NY Strip Loin

Roasted Fennel-Potato Puree, Mustard-Demi Sauce

Pepper Grilled Sword Fish

Sage Scented Risotto, White Wine Butter Sauce

Dessert

Traditional Pumpkin Pie

With Chantilly Whipped Cream

Chocolate Hazelnut Dome

With Fresh Berries, Strawberry-Cassis Sauce

**Coffee, Tea
Complimentary NATURA Mineral Water**

\$ 72.00 Per Person, plus Tax & Gratuity