



MENU

CARVING BOARD

- Sage Butter Roasted Turkey with Pan Gravy and Cranberry-Apple Relish
- Austin Honey Glazed Bone-in Ham with Live Oak Beer Mustard
- Pecan Wood Smoked Prime Rib with Au Jus and Horseradish

SEAFOOD

- Oysters on the Half Shell
- Poached Shrimp

GARDEN GREENS

- Romaine, Power Greens, Arugula, Roasted Apples, Pickled Pumpkin, Watermelon Radish, Shaved Beets, Candied Walnuts, and Pepitas
- Roasted Pears, Beets, Chevre, and Lemon Whipped Honey
- Kohlrabi and Apple Slaw
- Venison and Wild Boar Stew with Crema, Extra Sharp Cheddar, and Scallion
- Warm Cornbread with Salted Butter
- Molasses Wheat Rolls and Parker House Rolls

ACCOMPANIMENTS

- MAC & CHEESE STATION: Lobster, Opa's Sausage, Pork Belly Lardons, Candied Bacon, Buttered Bread Crumbs, Smoked Cheddar, Parmesan, and Scallion
- Traditional Focaccia Dressing
- Cornbread Stuffing with Green Hatch Chili Sausage
- Yukon Gold Potatoes
- Molasses Glazed Sweet Potatoes
- Green Bean Casserole
- Grilled Broccolini with Meyer Lemon
- Roasted Brussel Sprouts, Parsnips, and Pears

KIDS BUFFET

- Chicken Tenders, Mac and Cheese, Beans and Carrots, Fresh Veggies with Hummus, Turkey and Swiss Roll-Ups, Uncrustables, Fresh Fruit, Cookies, and Brownies

GRAND DESSERT DISPLAY

THANKSGIVING DAY FEAST GATHER 'ROUND

\$75 Per Adult | \$37.50 Kids 5-12 | Under 5 FREE
Service charge and tax not included.
12PM - 6 PM

RESERVATIONS ON TOCK - SEARCH FOR
'LOST PINES BALLROOM'
FOR PARTIES OF 12 OR MORE CALL THE
HOLIDAY HOTLINE: 512-308-4950