



# happy thanksgiving

november 28, 2013

**starter** freshly fried tempura shrimps  
served with ponzu-miso dip

♥ heirloom tomatoes, blue crab and ahi tuna  
olive marmalade

pumpkin bisque  
enhanced with turkey and walnut dumpling

double cheese and yukon gold potato soup  
garnished bacon bits and chives

♥ chilled tomato soup with wild berry salad

♥ thanksgiving salad  
romaine lettuce with chestnuts, tomatoes, blue cheese and sweet ginger  
served with shallot dressing

**didja (as in did you ever ...)**  
food you always wanted to try, but did not dare

oysters rockefeller  
baked with spinach and cheese sauce

**main** spinach fettuccine with chicken tetrazzini  
sliced chicken breast and mushrooms in a cream sauce, baked with cheddar cheese

♥ grilled black tiger jumbo shrimps  
fava bean salad, garlic and herb butter

slowly roasted tom turkey with our thanksgiving stuffing  
sweet potato gratin, giblet gravy, cranberry relish

clove and maple syrup marinated, baked virginia ham  
apple and cinnamon bread pudding

\* petite filet mignon and braised boneless short-rib  
oven roasted potatoes, red burgundy wine sauce

zucchini fritters  
stuffed with manchego cheese and eggplant

♥ denotes healthy options which are low in fat, cholesterol and sodium



## after dinner

### desserts

spiced pumpkin and gingerbread pie  
figs melt and wild berries

warm chocolate melting cake  
served with vanilla ice cream

fresh tropical fruit plate

vanilla • chocolate • strawberry • butter pecan ice cream  
sugar-free ice cream is available upon request

orange • pineapple • lime sherbet

port salut • brie • gouda • imported swiss • danish bleu cheese

### beverages

freshly brewed coffee, regular or decaffeinated  
milk • skimmed milk • hot chocolate • iced, hot and herbal teas

specialty coffee

cappuccino \$2.95 • latte \$2.95 • espresso \$1.95

#### \* liqueurs

sambuca • kahlúa • grand marnier • amaretto di saronno

#### \* cognacs and brandies

hardy v.s.o.p. • rémy martin v.s.o.p. • courvoisier v.s.

#### \* dessert wines and ports

croft distinction • graham's six grapes  
washington hills, late harvest sweet riesling

\* regular bar prices apply