

the original Worman House est. 1921

THANKSGIVING FEAST

Thursday November 25th, 2021

11 o'clock a.m. until 8 o'clock p.m.

Adults 110 | Kids 39

CHEFS TASTE

Champagne or Sparkling Cider

SOUP & SALAD

Roasted Celeriac Soup

Black Truffle Crostini

&

Autumn Harvest

Baby Kale, Spiced Pumpkin Seeds, Cranberries, Chèvre, Apples, Walnut Vinaigrette

SEAFOOD FOR THE TABLE

Shucked Oysters & *Traditional Accompaniments*

Seafood Salad *with Cayenne & Lemon Aioli*

Poached Shrimp *with Charred Lemon & Cocktail Sauce*

Beet Cured Scottish Salmon *with Caper Berries, Crème Fraiche, Caviar*

CARVED FOR ALL

Roasted Turkey Breast & Stuffed Turkey Leg

Yukon Mashed Potatoes with Traditional Turkey Gravy

Roasted Carrots with Herb Butter, Traditional Cornbread Stuffing

Flambéed Sweet Potatoes with Pecans & Brown Sugar Butter

ENTRÉE CHOICE

Glazed Country Ham *with Raisin Port Reduction*

Slow Roasted Prime Rib *with Horseradish & Au Jus*

Pan Seared Black Cod *with Caper-Brown Butter Sauce & Fines Herbs*

Fresh Baked Gougères

DESSERTS FOR THE TABLE

Caramel Apple Cheesecake

Vanilla Cheesecake, Apple Chips. Dulce De Leche Drizzle

Chocolate Pot De Crème

Spiced Whipped Cream

Mini Pumpkin & Pecan Pies

Complimentary House-made French Macrons on Departure