



OSAGE
RESTAURANT
AT
TOP OF THE ROCK

Thanksgiving Service

10a.m.—8p.m.

\$75 for Adults; Kid's \$29

Amuse Bouche

Cranberry and Brie en Croute

Triple Cream Brie | Red Wine Poached Cranberries | Puff Pastry

Appetizer Duo

Smoked Butternut Squash Bisque

House-made Crème Fraiche | Candied Pepitas | Fried Chervil

Roasted Beet Salad

Terrell Creek Goat Cheese | Mixed Greens | Toasted Pistachios | Blood Orange Vinaigrette

Choice of Entrée

Herb Roasted Prime Rib

Horseradish Cream

Buffalo Trace Glazed Pit Ham

Creole Mustard

Pan Seared Salmon

Citrus Butter

Vegetable en Croute

Balsamic Gastrique

Oven Roasted Tom Turkey

Cranberry and Pomegranate Chutney

Traditional Family Sides

Cornbread Dressing

Elk Sausage | Smoked Corn | Sage

Charred Haricots Verts Casserole

Fried Shallots | Wild Mushroom Cream

Glazed Sweet Potatoes

Root Beer Reduction | House-made Marshmallows

Roasted Garlic Mashed Potatoes

Cracked Pepper Turkey Gravy | Chives

Cheddar Biscuits, Parker House Rolls and Herb Butter

Dessert Trio

Pumpkin Cheesecake

Brown Butter Streusel | Cinnamon Chantilly Cream

Pecan Pie

Crème Anglaise | Bourbon Maple

Double Chocolate Cake

Dark Chocolate Ganache | Chocolate Mousse

** CONSUMING RAW OR UNDERCOOKED MEAT & EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS **