



## Thanksgiving Brunch

Thursday November 26th, 2020

\$69 for adults; kids \$29

10am-8pm

### Family Style Service

#### Appetizer Duo

**Smoked Butternut Squash Soup**  
Crème Fraiche, Candied Pecans

#### Autumn Salad

Tender Greens, Arkansas Black Apples, Red Onions, Feta Cheese, Smoked Bacon, Caramel Citrus Vinaigrette

#### Choice of Entrée

Herb Roasted Prime Rib *with Au Jus and Creamy Horseradish*  
Roasted Salmon Filet *with Lemon-Caper Aioli*  
Buffalo Trace Glazed Pit Ham *with Creole Mustard*  
Oven Roasted Tom Turkey *with House-made Cranberry Chutney and Giblet Gravy*  
Vegetable en Croute *with Boursin Cream*

#### Traditional Family Sides *for the table*

Ozark Cornbread Stuffing with Elk Sausage, Smoked Corn and Fresh Herbs  
Green Bean Casserole  
Candied Sweet Potatoes  
Yukon Gold Mashed Potatoes

*Served with Cheddar Biscuits, Parker House Rolls, House-made Lavosh and Whipped Butter for the Table*

#### Dessert Trio

Pumpkin Cheesecake *with Brown Butter Streusel and Cinnamon Chantilly Cream*  
Double Chocolate Cake *with Chocolate Mousse and Dark Chocolate Ganache*  
Southern Style Pecan Pie *with Bourbon Maple Sugar and Crème Anglaise*