

# Worman House BISTRO

## THANKSGIVING FEAST

Thursday November 28th, 2024  
11 o'clock a.m. until 8 o'clock p.m.

128 Adults | Kids 55

UNLIMITED FREE FLOWING CHAMPAGNE  
*Chef's Taste*

### FOR THE TABLE

#### Crudité

*assorted fresh and pickled vegetables, imported olives*

#### Charcuterie & Cheese

*fine cured meats, imported and domestic cheeses, honeycomb, dried fruits, crisps*

#### Gulf Prawns & Lobster Cocktail

*poached shrimp, maine lobster tail, lemon remoulade, traditional cocktail sauce*

### SOUP OR SALAD

*choice of*

#### Pink Apple Salad

*crumbled gorgonzola cheese, bibb lettuce, pink apples,  
pickled red onion, shaved fennel, french vinaigrette*

#### Whole Leaf Caesar

*preserved lemon, parmesan crisps, garlic croutons, caesar dressing*

#### Lobster Bisque

*maine lobster, crème fraiche, caviar, cream broth*

### CARVED FOR ALL

#### Roasted Turkey Breast

*traditional stuffing with turkey gravy,  
whipped chive potatoes, grilled lemon asparagus,  
brown sugar sweet potatoes, cranberry sauce*

### ENTRÉE CHOICE

**Slow Roasted Peppered Prime Rib\*** *yorkshire pudding, a jus, horseradish cream*

**Seafood Pasta** *scallops, prawns, sea bass, white fish, lobster, saffron, fennel cream*

**Herb Roasted Colorado Leg of Lamb** *mint fig demi-glace*

**14oz Bone-In Pork Chop\*** *drunken raisin chutney*

### DESSERTS

**Gingersnap Pumpkin Cheesecake**

**Amaretto Brown Butter Pear Cake**

**Apple Cranberry Crostata**

**Pecan Praline Butternut Squash Panna Cotta**

**Roasted Fig Mascarpone Tart**