

ALDERBROOK
RESORT & SPA

Thanksgiving Dinner at Home – Leave the Cooking to Us!

\$195 - Serves 4 – Pick Up Only

Starters:

Roasted Brussels Sprouts

Oven Dried Goat Cheese / Pickled Onions / House Cured Bacon / Vin Cotto Dressing

Local Cheese & House Cured Bresola

Locally Sources Cheeses / Baguette / Grapes / Candied Pecans

Salads & Sides:

Baby Gem

Candied Bacon / Grape Tomatoes / Matchstick Onions / Crumbled Bleu Cheese / Honey Balsamic Vinaigrette

Toss-Your-Own Caesar Salad

Romaine Hearts / White Anchovies / Garlic Parmesan Crouton / Shaved Parmesan

Yukon Gold Mashed Potatoes

G'ma Jones Green Beans

Bacon / Bourbon / Black Pepper / Butter

House Made Cranberry Jelly

Focaccia Stuffing

Pancetta / Apple

Roasted Autumn Vegetables / Fennel Salt / Fennel Fronds

Entrée:

Apple Cider Roasted Turkey

Dark & Light Meat / Herb Butter / Gravy

Mini Desserts:

Pumpkin Pie

Cinnamon Whipped Cream / Whiskey Crème Anglaise

Apple Cranberry Cobbler

Lavender Cream / Pomegranate

Praline Swirl Cheesecake

Candied Pecan Crust / Espresso Sabayon



Executive Chef Ben Jones
Alderbrook Pastry Team: Dallas Miller
Thanksgiving | 2020

\$195 + 20% Service Charge (\$39.00) + 8.5% Tax (\$19.89)

75% of the Service Charge is paid directly to servers. The remaining 25% is distributed to support staff.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.