

THANKSGIVING TO-GO

November 28, 2024 Atlantic Ballroom | 12:00pm - 5:00pm

Salad

Seasonal Blend of Greens, Toasted Pumpkin Seeds, Candied Walnuts, Crisp Pancetta, Shaved Red Onion, Hand-carved Carrots, Brioche Croutons, Seedless Cucumber, Baby Heirloom Tomato, Gorgonzola Crumbles, Shredded Monterey-Jack Cheese. Served with Cranberry Vinaigrette and Buttermilk Ranch Dressing.

Entrée

Brined Herb-crusted Turkey
Pan Gravy

Cranberry Compote

Roasted Garlic Mashed Potatoes with Cheddar Crust, Scallions and Sour Cream Drizzle

Green Beans Amaretto with Toasted Almond Butter Soft House Dinner Rolls and Honey Butter

Dessert

Pecan Pie



\$90 serves two | \$45 each additional serving

Tax and gratuity not included. Members receive a 20% discount.