



THANKSGIVING *dinner*

THREE COURSE MENU

SALADS-CHOOSE ONE

Roasted Baby Beet and Goat Cheese Mousse

Toasted pistachios, Maldon salt, arugula

Bulgur and Quinoa

Red onion, cucumbers, cherry tomatoes, chickpeas, parsley, lemon vinaigrette

Roasted Pumpkin

Kale, mint, walnuts, pomegranate, feta, red onion, pomegranate vinaigrette

ENTREES-CHOOSE ONE

Roasted Turkey

Mashed Yukon Gold potatoes, turkey gravy, green beans, cranberry stuffing

Filet Mignon*

Mashed Yukon Gold potatoes, broccolini, pepper cream sauce

Maple Glazed Salmon*

Butter mint couscous, roasted baby carrots, bourbon glaze

DESSERTS-CHOOSE ONE

Traditional Pumpkin Pie

Maple Apple Upside-Down Cake

Sweet Potato Cake

\$60 per person

THANKSGIVING TO-GO

Traditional Thanksgiving dinner for two, packaged hot to-go and ready for pickup between 10 am-3 pm on Thursday, November 23rd. Please place your order by Friday, November 17th. \$150 per couple.

Roasted turkey breast, mashed potatoes with gravy, green beans, cranberry sauce, biscuit, and choice of pie slices.

Includes a bottle of Decoy Sauvignon Blanc, Cabernet Sauvignon, or Pinot Noir

KID'S MENU

Simple House Salad

Roasted Turkey

Mashed Potatoes with Gravy

Green Beans

Choice of Dessert or Ice Cream

\$30 per person

Ages 5-12

Available from 11:30 am-10 pm Thanksgiving Day. Dining reservations are available on OpenTable, at nationalanthematl.com, or call 678-567-7327

WWW.NATIONALANTHEMATL.COM

*SALMON AND FILET ARE SERVED COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. Please notify us of any food allergy. 20% gratuity will be added to all dining checks.