



GIVE THANKS

THURSDAY, NOVEMBER 28, BLUE RIDGE

PLEASE CALL CONCIERGE FOR RESERVATIONS, 828-252-2711

SALADS

ROASTED BRUSSELS SPROUTS SALAD

Squash, pecans, cranberries

KALE SALAD

Granola, grapes, oranges, yogurt dressing

THREE BEAN SALAD

Green beans, kidney beans, white beans

PASTA SALAD

Primavera, herbs, vegetables, Parmesan

CHARRED BROCCOLI SALAD

Cheddar, raisins, bacon, creamy dressing

CHEF'S SALAD BAR

Mixed greens, arugula

Seasonal toppings | croutons, carrots, cucumbers, olives, corn, cranberries, beets

House made dressings | ranch, thousand island, red wine vinaigrette, balsamic

FRESH FRUIT SALAD

CULINARY DISPLAYS

ARTISINAL CHEESES

Fresh and dried fruits

CURED MEATS

House made pickles

SMOKED TROUT

Cucumber and onion slaw

CHILLED SEAFOOD

Garlic and citrus steamed clams and mussels, poached shrimp, crab leg clusters, oysters on the half shell, drawn butter, mignonette, cocktail sauce

GRILLED BRIE

Fig jam, caramelized grapes

MARINATED VEGETABLES

SOUPS AND BREADS

BUTTERNUT SQUASH BISQUE

Herb oil, fried leeks

KALE AND WHITE BEAN SOUP

Carrots, celery, baby kale, tomato broth

BREAD DISPLAY

Buttermilk biscuits, corn bread muffins

CARVING STATIONS

ROASTED WHOLE TURKEY

Cranberry sauce, giblet gravy

ROASTED HAM

Brown sugar glaze, grain mustard, apple chutney

STEAMSHIP OF BEEF

Rosemary jus, horseradish cream, grain mustard

ENTRÉES

SMOKED TURKEY BREAST

Cranberry chutney, giblet gravy

GRILLED FLANK STEAK

Herb chimichurri, cracked fingerlings

SEARED CHICKEN BREAST

Mustard jus, smoked tomato, cheddar grits

SEARED SALMON

Lemon chutney, creamy polenta, green onions

SIDES

SAUSAGE HERB STUFFING

Carrots, onion, celery

ROASTED CARROTS

Honey glaze

SAUTÉED VEGETABLE MEDLEY

Yellow corn, greens, squash zucchini, eggplant

MASHED SWEET POTATOES

Honey, cinnamon

POTATO GARLIC GRATIN

Creamy Parmesan sauce, fresh thyme

MASHED POTATOES

Garlic, herbs

FIVE CHEESE MAC AND CHEESE

Butter cracker crust

TRADITIONAL VEGETABLE STUFFING

Sage roasted

SOUTHERN GREEN BEAN CASSEROLE

Mushrooms, bacon, onions, fried shallots

VEGETABLE RICE PILAF

Toasted almonds, parsley



DESSERTS

PETIT DESSERTS

Pecan tarts

Sweet potato tarts

Chocolate chip brookie
with cinnamon white ganache

Pumpkin cheesecake
with gingersnap crust, spiced whipped cream

Pumpkin cream cheese poundcake,
cream cheese icing

Apple cobbler verrines

CHAFFER

Cranberry apple bread pudding
with a vanilla anglaise

DESSERT STATION

Bananas foster

Cookie station

GLUTEN FREE OPTIONS

Pumpkin spice cupcakes

Chocolate cupcakes

Vanilla cupcakes

Chocolate almond cake,
dark chocolate ganache

CAKES, PIES AND CUPCAKES

Assorted flavors

ADULTS | \$70

CHILDREN 6 - 12 | \$30

COMPLIMENTARY FOR CHILDREN 5 AND UNDER,
WITH PAYING ADULT

SEATING FROM NOON TO 8PM.

CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS.
PRICES ARE SUBJECT TO A 20% SERVICE
CHARGE AND 7% STATE SALES TAX. ALL MENUS
AND PRICES ARE SUBJECT TO CHANGE.

