

# Happy Thanksgiving

Thursday, November 22, 2018

*Prix Fixe Two Courses: Appetizer & Main Course \$55; Include Dessert \$60*

## Drink Specials

**Pear & Ginger Sangria** 10

**Apple Cider Mule** 12

## Appetizers

**Cream of Crab Soup**

sherry, mace

**Smoked Carolina Trout Pâté**

petite salad, pickled red onion, rye toast

**Poached Pear Salad**

blue cheese, toasted pistachios, dried cranberries

**Roasted Mepkin Abbey Mushrooms**

broccoli & cheese barley, pink peppercorn beet gastrique

**Oyster Stew**

Yukon Gold potatoes, leeks, bacon lardons, scallop cream

**Sliced Beet & Gem Lettuce Salad**

country ham, chopped farm egg, green peppercorn dressing

**Grass Fed Beef Carpaccio**

thinly sliced raw beef, capers, Parmesan cheese, grilled baguette

**Baby Lettuce Salad**

pickled fennel, cherry tomatoes, cucumbers, Champagne vinaigrette

## Main Courses

**Roasted Keegan-Filion Farm Free Range Turkey Dinner**

mashed potatoes, green beans, cornbread stuffing, turkey gravy, cranberry sauce

**Pan Seared Halibut**

Carolina Gold rice, local kale, heirloom pumpkin purée, brown butter

**Roasted Rack of Lamb**

sweet potato casserole, green beans, apple compote, rosemary sauce

**Roasted Angus Beef Prime Rib**

mashed potatoes, broccoli, horseradish cream, au jus

**Jumbo Lump Crab Cakes**

field peas, rainbow carrots, tomato jam

## Take a Turkey Sandwich to Go!

*Plan ahead for your craving later \$9*

turkey on thick cut white bread, cranberry mayonnaise, cornbread stuffing & gravy

## Desserts

**Pumpkin Pie**

vanilla ice cream, sorghum caramel

**Sour Cream Apple Pie**

vanilla ice cream, cinnamon anglaise

**Black Bottom Trifle**

layers of rum & chocolate custard

**Crème Brûlée**

vanilla custard, hard caramel

**Peppermint Ice Cream**

chocolate sauce

**Bourbon Pecan Pie**

vanilla ice cream

*Executive Chef Russ Moore*