

amuse

RESTAURANT

Thanksgiving 2016

Choice of First Course

Local Manakintowne Greens Salad

pomegranate | feta cheese | candied pecans | sherry vinaigrette

or

Baked Oysters

bacon & mushroom ragout | black garlic puree

or

Roasted Pumpkin Bisque

sorghum | crispy pancetta

Choice of Main Course

Cornbread Stuffed Game Hen

brussels sprouts | mashed potatoes | sage gravy

or

Grilled Pork Tenderloin

roasted sweet potatoes | collard greens | applesauce

or

Grilled North Carolina Trout

French beans | plantation rice | toasted almonds | butter & lemon

or

Roasted Turkey Breast

bacon~leek bread pudding | swiss chard | mushroom gravy

Choice of Dessert

Crème Caramel

coffee | pomegranate seeds

or

Chocolate Pate

spiced orange reduction

or

Molasses Gingerbread Cake

lemon syrup | pumpkin ice cream

*These items may be served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness.

A 20% gratuity will be added to parties of six or more. No separate checks for parties larger than ten

Please inform your server if you are a VMFA member to receive a 10% discount!