

Petit Ermitage

Thanksgiving Dinner

THURSDAY NOVEMBER 28, 2024

125-



Cold Table

CHEESE & CHARCUTERIE BOARD
MEDITERRANEAN SPREAD *GF
CRUDITÉ PLATER *GF|V
SEASONAL FRUITS AND BERRIES *GF|VG

Main Table

HARVEST SALAD *GF|V
*MIXED GREENS, SPINACH, CANDIED WALNUTS, DRIED CRANBERRY, FETA,
BUTTERNUT SQUASH, ASIAN PEAR, BALSAMIC VINAIGRETTE*
TRADITIONAL ROASTED TURKEY, CRANBERRY SAUCE *GF
ROASTED HONEY HAM, APPLE CHUTNEY *GF
ROASTED SALMON, HERB BUTTER *GF

Sides

**POTATO PUREE WITH GRAVY *GF|V, TRUFFLE MUSHROOM STUFFING *V,
BAKED MAC & CHEESE *V, GREEN BEAN CASSEROLE *V, GOUDA CREAMED SPINACH *V**

Dessert Table

COCONUT FLAN *GF|V
PUMPKIN PIE, WHIPPED CREAM *V
APPLE PIE, VANILLA GELATO *V
ASSORTED MUFFINS: BLUEBERRY, BANANA NUT, CHOCOLATE *V
ASSORTED ROLLS AND BREAD, WHIPPED BUTTER, JAM, HONEY *V

