

The Perfect Thanksgiving Feast

because it's not always just about

the turkey



Eagle
Ridge
RESORT & SPA

Fresh and Savory Salad Station

- Caesar Salad with Garlic Croutons, Parmesan Regianno Cheese and White Anchovies
 - Herb Grilled Chicken Breast and Vegetables
- Organic Field Greens with Toppings and House Made Vinaigrettes
 - Broccoli and Grape Salad
 - Waldorf Salad
 - Red and Green Cabbage Slaw with Orange Cranberry Gastric Vinaigrette
- Bourbon Barrel's Bluegrass Soy Sauce Roast Pork
 - Plum Noodles and Sesame Baby Bok Choy
- Roasted Fall Squash Panzenella Salad with Brussels Sprout Leafs Grilled Shrimp and Golden Sage
- Organic Red Quinoa, Bulgur Wheat and Arugula with Slow Roasted Grapes, Thyme Chevre and Roasted Pine Nuts
 - Caramelized Heirloom Carrot, Butter Head Lettuce
- Shepard's Ridge Creamery's Oliver's Reserve Cheese and Soy Nuts

Appetizer Selection

- Vichyssoise, with Rushing Waters Trout Roe and Crème Fraiche
 - Crudités with Savory Pumpkin Dip
- Imported and Domestic Cheese Selections: Mindoro Blue, Italian Taleggio, French Brie, Aged Wisconsin Cheddar, Creamy Boursin Accompanied by an Assortment of Mustards and Crackers
 - Savory Mindoro Blue Cheesecake with Fig Chutney
- Lena Brie en Croute with Wisconsin Cranberry and Almond Compote

Carvery

- Roast Turkey Breast with a Prosciutto- Hazelnut Crust
- Seasoned Pork Loin with a Quince and Current Chutney
- Top Sirloin Crusted with a Trio of Smoked Black Pepper, Kosher and Hawaiian Pink Sea Salt, Sage jus lie

Entrées

- Italian Sausage and Corn Bread Sage Stuffing
 - Sliced Tom Turkey in Natural Juice
 - Old Fashion Giblet Turkey Gravy
- Mashed Potatoes with Caramelized Shallots
- Roasted Yams with Garlic Oil and Fried Sage
- Bourbon Cream Corn with Fire Roasted Tri Colored Peppers
 - Green Bean Bake with Pancetta with Fried Leaks
- Baked Atlantic Salmon with Quinoa Risotto and Butternut Squash
 - Oyster Chowder

Charcuterie and Cured Fish Selection

- Escabèche of Mackerel with an Heirloom Potato Salad and Caramelized Onion
- Lamb Bacon with Feta Aioli, Candied Lemon, Apple Creek Apiaries Honey and Micro Greek Mint
- Harbach Meats Head Cheese with a Horseradish Cream and Crab Apples
- Rabbit Terrine with Carrot Jam and Celery Micro Greens
 - Potted Salmon with Salmon "Chicharones"
- Garlic Summer Sausage with Düsseldorf Mustard
 - Chorizo Vela with Smoked Tomato Jam
- Peppercorn and Herb Encrusted Salami with Dijon
- Genoa Salami, Mortadella and Capicola with Olive Tepeade

A Selection of Crusty Breads, Flat Breads and House Made Crackers
All Accompanied by a Selection of Pickled Vegetables from Summer's Bounty:
Cauliflower, Radishes, Cucumbers, Squash, Fennel, Garden Beans, Peppers, Onions, Carrots and more.

Fresh Baked Breads and Rolls

- Clover Leaf Rolls
- Sweet Potato and Walnut Bread
- Sun Dried Tomato and Fresh Herb Loaf Bread

Bakery

Apple Brown Betty
Chocolate Pecan Pie with Bourbon
Pumpkin Cheese Cake with Marshmallow Cream Topping and Ginger Snap Crust
Spiced Apple Cake with Eggnog Sauce
Traditional Pumpkin Pie with Fresh Whip Cream
Festive Chocolate Bark
Cranberry Raspberry Pie
Sugar Free Pumpkin Cream Pie

Thanksgiving Day Pilgrim Delivery

Reservations Required by November 21

12 p.m. - 5 p.m. Delivery Times

\$245 - Whole Turkey \$265 Turkey Breast Only
(Includes tax, delivery, & gratuity)

Pilgrim Delivery Menu - November 24

Whole Tom Turkey or Turkey Breast

Smoked Corn and Sausage Chowder

Waldorf Salad

Broccoli and Grape Salad

Bourbon Creamed Corn with Fire Roasted Trio Colored Peppers

Green Bean Bake with Pancetta and Fried Leeks

Mashed Potatoes with Caramelized Shallots

Roasted Yams with Garlic Oil and Fried Sage

Italian Sausage and Corn Bread Sage Stuffing

House Made Cranberry Relish with Orange Zest

Sweet Potato and Walnut Bread

Fresh Baked Potato Rolls and Butter Chips

Cinnamon Apple Crisp

Two Pumpkin Pies with Fresh Whipped Cream

Thursday, November 24

11 a.m. - 5 p.m.

Eagle Ballroom

Adults - \$31

Children - \$16

(Plus tax & gratuity)

Reservations Required

815-776-5050

