

THANKSGIVING

FreestyleTravelers.com

APPETIZERS

FRENCH ONION SOUP

Gruyère Cheese Crouton

BUTTERNUT SQUASH SOUP

Cranberry & Apple Relish

PORCINI MUSHROOM & HAM TART

Field Greens | Pomegranate Vinaigrette

THANKSGIVING SPINACH CAESAR SALAD

Spinach | Caesar Dressing

Butternut Squash | Garlic Croutons

BOSTON LETTUCE & ARUGULA SALAD

Cucumber | Red Onion | Radish | Celery

Choice of Dressing:

*Ranch, Italian, Blue Cheese, French, Thousand Island,
Mustard Vinaigrette, Balsamic Vinegar & Olive Oil*

BAKED BRIE SALAD

Puff Pastry | Baby Greens | Toasted Almonds

Apple | Honey Drizzle

COCONUT SHRIMP

Orange Marmalade

SMOKED NORWEGIAN SALMON TARTARE*

Avocado | English Cucumber | Lemon Mustard Dressing

CHAMPAGNE & WINE RECOMMENDATIONS

LE KOOL

BRUT ROSÉ

Champagne, France

*Beautiful liveliness, smooth in harmony with olfactory
impressions of red fruit and blackberry jams.*

\$80

IL BORRO "LAMELLE" by Salvatore Ferragamo

CHARDONNAY

Tuscany, Italy

Pleasantly fresh, fruity and floral with mineral notes.

\$18 | \$49

FEATURED ENTRÉES

ROASTED CHICKEN BREAST

Mashed Potatoes / Gravy / Grilled Shallot / Broccoli

PENNE PASTA WITH PUMPKIN CREAM SAUCE

*Roasted Acorn Squash / Spinach
Pancetta / Gorgonzola / Sage*

LASAGNE AL FORNO

Bolognese Sauce / Marinara / Mozzarella

SHRIMP FETTUCINI ALFREDO

Parmesan Cream Sauce / Mushrooms

POACHED SALMON

Dill Potatoes / Sautéed Spinach / Fennel Beurre Blanc

BAKED COUNTRY HAM STEAK

*Mashed Potatoes / Brussels Sprouts
Grilled Pineapple / Maple Raisin Jus*

ROAST BEEF AU JUS*

*Sweet Potato Mash / Button Mushrooms
Broccoli Gratin*

CHEF'S SPECIAL

ROASTED HOLIDAY TURKEY

*Apple Chestnut Stuffing / Honey Butter Yams
Green Bean Casserole / Giblet Gravy*

DESSERTS

PUMPKIN CHEESECAKE

Bittersweet Chocolate Sauce

WARM CHOCOLATE LAVA CAKE

Strawberry Compote / Stracciatella Gelato

PECAN PIE

Butterscotch Sauce / Caramel Ice Cream

SWEET POTATO BREAD PUDDING

Caramel Whiskey Sauce

WARM BLACKBERRIES & DARK CHERRIES