

# Happy Thanksgiving

## HOLIDAY FEATURES

### ALMOND-CRUSTED FRIED BRIE

creamy brie cheese with toasted almonds, microgreens and a Port wine-cranberry reduction

### OVEN-ROASTED TURKEY

juicy turkey served with cornbread stuffing, roasted root vegetables, creamy mashed potatoes, gravy and cranberry sauce

### PUMPKIN PIE

flaky crust filled with silky pumpkin cheesecake filling topped with whipped cream and salted caramel sauce

## STARTERS

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### CAESAR SALAD

crisp romaine tossed with garlic croûtons and Parmesan in creamy Caesar dressing

### ALMOND-CRUSTED FRIED BRIE

creamy brie cheese with toasted almonds, microgreens and a Port wine-cranberry reduction

### BAKED FRENCH ONION SOUP

savory beef broth with caramelized onions and an herb croûton with melted Gruyère and Parmesan cheeses

### SHRIMP COCKTAIL

tender shrimp paired with fresh lemon and a classic horseradish cocktail sauce

### CREAMY BUTTERNUT SQUASH SOUP

a silky blend of roasted harvest squash and coconut milk topped with toasted pumpkin seeds

### VIDALIA ONION TART

sweet onion tart baked with smoked bacon and Parmesan cheese, served with sautéed bell peppers and creamed leeks

## MAIN COURSES

### OVEN-ROASTED TURKEY

juicy turkey served with cornbread stuffing, roasted root vegetables, creamy mashed potatoes, gravy and cranberry sauce

### BEEF WELLINGTON\*

beef tenderloin baked in flaky puff pastry served with mashed sweet potatoes, baby carrots, Brussels sprouts and bordelaise sauce

### HERB-CRUSTED SALMON\*

pan-seared with a crunchy horseradish-infused topping, served with celery root purée, sautéed snow peas and a lemon-butter sauce

### ROASTED CHICKEN BREAST

tender chicken breast with roasted potatoes, carrots, spinach and a savory thyme jus

### STUFFED RED BELL PEPPER

whole wheat Mediterranean couscous, fragrant herbs, sautéed vegetables, zesty marinara sauce and salsa verde

### CHESTNUT TRUFFLE RISOTTO

hearty arborio rice simmering in a creamy white wine sauce with mascarpone and Parmesan cheeses, truffles and chestnuts

## PREMIUM SELECTIONS

Served with seasonal vegetables and your choice of mashed potatoes or rice

### MAINE LOBSTER TAIL

broiled lobster tail with melted butter \$16.99†

### CHOPS GRILLE FILET MIGNON\*

grilled beef tenderloin with your selection of sauce \$19.99†

### SURF AND TURF\*

Maine lobster tail and grilled filet mignon with your selection of sauce \$34.99†

## DESSERTS

### OLD-FASHIONED PECAN PIE

sweet crust pie with pecan filling topped with an apricot glaze, pistachio tuile and whipped cream

### PUMPKIN PIE

flaky crust filled with silky pumpkin cheesecake filling topped with whipped cream and salted caramel sauce

### ITALIAN HAZELNUT CHOCOLATE CAKE

decadent cake topped with rich chocolate sauce, sweet whipped cream and toasted almonds

### ICE CREAM

choice of vanilla, strawberry or chocolate  
no-sugar-added and vegan ice creams are available.

### CHOCOLATE COCONUT PARFAIT

layers of no-sugar-added chocolate sponge cake, pudding and coconut whipped cream

### VEGAN TOFFEE CHEESECAKE

buttery toffee with velvety vegan cheesecake topped with fresh berries

### ARTISAN CHEESE PLATE

an assortment of artisan cheeses paired with fig chutney and seasonal accompaniments strawberry