

*Thursday, November 28*

# **THANKSGIVING**

**at The Log Cabin**

## **FOR THE TABLE**

Tomato & Herb FOCACCIA BREAD  
toasted with extra virgin olive oil

*and*

Prosciutto Wrapped CALIFORNIA DATES  
gorgonzola cheese, arugula, balsamic glaze

## **FIRST COURSE**

BUTTERNUT SQUASH BISQUE  
toasted pumpkin seeds & sage oil

*or*

VERMONT SALAD  
baby lettuces, Granny Smith apples, dried cranberries,  
toasted pecans, bacon, maple Dijon vinaigrette

## **MAIN COURSE**

HICKORY SMOKED FREE-RANGE TURKEY BREAST

*and*

MAPLE BOURBON GLAZED

CAROLINA HAM

*with*

Dried Cranberry & Sage Stuffing  
Sautéed Greens with Benton's Bacon  
Butter Poached Heirloom Baby Carrots  
Herb Whipped Potatoes with Turkey Gravy  
Roasted Baby Sweet Potatoes

## **DESSERTS**

WALNUT CARROT CAKE

*or*

SALTED CAREMEL CAKE

**1:00 PM – 4:00 PM \$50**

