

THANKSGIVING

at The Log Cabin

FOR THE TABLE

Tomato & Herb FOCACCIA BREAD

toasted with extra virgin olive oil

and

MELON & PROSCUITTO

cantaloupe, peach balsamic, fresh basil

FIRST COURSE

BUTTERNUT SQUASH BISQUE

toasted pumpkin seeds & sage

or

VERMONT SALAD

Granny Smith apples, dried cranberries,
toasted almonds, baby lettuces, bacon,
maple Dijon vinaigrette

MAIN COURSE

Hickory Smoked TURKEY BREAST

and

Maple Bourbon Glazed

CAROLINA HAM

with

Dried Cranberry & Sage Stuffing

Sautéed Greens with Benton's Bacon

Herb Whipped Potatoes with Turkey Gravy

Pumpkin Spiced Roasted Sweet Potatoes

Traditional Green Bean Casserole

DESSERTS

PUMPKIN SPICED BUNDT CAKE

or

SALTED CAREMEL CHEESECAKE

FOUR COURSES PLATED

\$50 PER PERSON

1 PM - 4 PM

No Substitutions Please

130 Log Cabin Lane - 828 526-5777
WWW.LogCabinHighlands.COM