



Thanksgiving 2010
at the
Thistle Lodge
BEACHFRONT RESTAURANT

\$54.95 per person \$19.95 for children 10 and under
Thursday, November 25th 11:30am-7:00pm

Native Fruits ~ Tropical variety of exotic fruits

Imported Cheese ~ Array of cheeses from around the world

Fresh Steamed and Cold Shellfish Selections ~ Little-neck Clams, Greenlip Mussels,
Crab Clusters, Gulf Shrimp

Smoked Fish and Seafood Salad Display ~ Traditional Accompaniments

Fresh Salad Selections ~ Field greens with your choice of seasonal vegetables, Home-made dressings

Oven Baked Breads ~ Chef's Assorted Artesian Breads

Egg Station ~ Free-range eggs prepared your way, Choice of fresh omelet ingredients

Homestyle Breakfast Selection ~ Applewood Smoked Bacon, Maple Sausage Links, Pancakes, Waffles

Butternut Squash Bisque ~ Crème Fraiche and Chives

Traditional Tom-Turkey ~ Oven-Roasted, Chef-Carved, Giblet Gravy, Whole Stone Lake Cranberry Sauce

Honey Smoked Ham Steak ~ Bone-in Cut, Cherry Raisin-Myers Rum Glaze

Poached Salmon ~ North Atlantic Salmon, Lemon Dill Cream

Traditional Favorites

Hearth Baked Cornbread Stuffing and Green Bean Casserole

Homestyle Mashed Potatoes ~ Buttermilk Whipped Russet Potatoes

Candied Yams ~ Bourbon Glazed Marshmallow Brulee

Vegetable Medley ~ Garlic Roasted, Broccoli, Cauliflower, Carrots

Assorted Mini-Desserts and Pastries ~ Chef's Selection

Champagne Cocktails

Mimosa - Florida Orange Juice ~ Thistle - Pomegranate Juice

Sunrise - Pineapple Juice ~ Belini - Peach Schnapys

Kir Royale - Crème de Cassis ~ Daffodil - Galliano ~ Paradise - Chambord

