

The
MILL ROOM

BOAR'S HEAD RESORT

Thanksgiving Day Dinner

FIRST COURSE

White Bean and Virginia Ham Soup

Cornbread Croutons & Micro Carrot Oil

Virginia Corn & Crab Chowder

Crab Salad Toast

Bourbon & Beet Cured Salmon & Salmon Roe

Roasted Garlic Triple Grain Pancake

Preserved Lemon, Red Onion, Capers & Crème Fraiche

SECOND COURSE

The Mill Room Hydroponic Sprout House Harvest Greens

Sweet Vinegar Tomatoes, Caromont Goat Cheese, Candied Walnut

Roasted Shallot Vinaigrette

Bosc Pear & Arugula Salad

Blackberry Vinaigrette, Point Reyes Blue Cheese, Spiced Pecans

Quick Pickle Red Onions

Maple Balsamic Vinaigrette

Chilled Shrimp & Tea Smoked Crab

Local Apple, Chervil & Tomato Salad

Kaffir Lime

Fried Oyster Caesar Salad

Crisp Romaine & Radicchio Lettuce

Grated Parmesan Cheese, Herbed Croutons

Black Garlic Caesar Dressing

THIRD COURSE

Roasted Carved Turkey

Falling Bark Hickory Glaze, Cranberry Orange Relish

Classic Turkey Stock Giblet Gravy

Apple Sage Stuffing, Acorn Squash, French Green Beans

Brulee Sweet Potato & Mini Marshmallow

Roast Sliced Virginia Beef Tenderloin

Creamy Marmac Cheese & Orzo Casserole

Acorn Squash, French Green Beans

Butternut Squash Puree

Roasted Salmon Picatta

Sautéed Spinach, Tomatoes & Capers

Acorn Squash, French Green Beans

Lemon Herb Butter Sauce

Roast Pork Tenderloin

Sweet Potato & Peach Chutney

Whipped Potato, Acorn Squash, French Green Beans

Vegetarian White Bean & Squash Cassoulet

Roasted Sweet Potatoes & Cucumber Pitsou

Sauteed Spinach

FOURTH COURSE

Southern Pecan Tart & Salted Caramel Ice Cream

Eggnog Bread Pudding & Crème Anglaise

Cranberry Apple Pie Tarts

Traditional Pumpkin Pie & Whipped Cream

\$63.00 per person ++

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