

Thanksgiving Day

At The Magnolia Thomas Restaurant

Kettle

Creamy Pumpkin and Butternut Squash Bisque

Greens

Red Boston Bibb Salad

*Pecans, vine-ripe roma tomatoes, cucumber, chickpeas,
and aged goat cheese fritter, tossed with a sweet cranberry vinaigrette.*

Entrée

Oven Roasted Thanksgiving Turkey

Slow Roasted Turkey Breast with sherry gravy and all the trimmings.

Salmon En Croute

*Grilled Atlantic Salmon baked in puff pastry
with wild mushroom duxelle and shaved prosciutto.*

Grilled Boneless Duck Breast

*Sweet Chili Marinated Duck Breast served with eggplant mashed potatoes
and grilled broccoli, topped with a cranberry & maple cream sauce.*

Hickory Smoked Pork Tenderloin

*Slow smoked and finished on the grill, served with sweet potato soufflé
and topped with a savory strawberry barbeque sauce.*

Walnut and Pecan Crusted Lamb Rack

*Nut crusted and seared winter Lamb, accompanied with herbed risotto
and grilled asparagus, finished with a pinot noir demi glace.*

Desserts

Southern Grilled Pecan Pie ala mode

Sweet Potato Pie

Kiwi Cream Butter Pound Cake

Triple Layer Chocolate Cake

