

# Thanksgiving 2009 at “The Rock” In “The Kitchen”

Roasted butternut squash soup with crispy sage and hazelnut crème  
Domestic and imported cheeses with Artisan breads

## Chilled Seafood Bar

Crab legs with lime mignonette and poached shrimp with spicy cocktail sauce

## Pasta Station

Prince Edward Island mussel zarzuela with saffron, tomato-sherry broth tossed with ziti pasta  
Tri-color tortellini gratin, Italian sausage and Fontina cream

## Salads

Roasted mushrooms and caramelized pearl onions, roasted- shallot and Feta vinaigrette  
Arugula salad with poached pears, oven-dried grapes pomegranate dressing  
Organic Field Greens, grilled vegetable, balsamic red onion vinaigrette  
“The Kitchen Salad Bar”

## Carved Items

Slow roasted country ham calvados glazed with apple compote  
Hickory smoked sirloin with brandy demi and Anthony’s world famous creamy horseradish sauce  
Maple brined turkey with giblet gravy and cranberry, dried mango and mint relish  
Cedar plank salmon with apple cider Riesling Beurre Blanc

## Hot Side

Corn bread stuffing with chorizo  
Sweet potato casserole  
Garlic Yukon Gold mashed potatoes  
Green beans with pecan brown butter  
Dutch macaroni and cheese

## Kids Items

Mini pizza  
Chicken tenders and steak fries

## Dessert Buffet

Miniature pumpkin pies with candied walnuts  
White chocolate pecan pie  
Trio of cake shooters  
Spice cake, red velvet, devils food  
Brown sugar roasted pear and rum raisins filled crepe tulips with Bavarian crème