



GIVE THANKS

THURSDAY, NOVEMBER 24 IN THE GRAND BALLROOM
2PM - 7PM

COLD DISPLAY

ARTISAN BREAD DISPLAY

Focaccia, pepper grissini, sunflower rolls, honey wheat rolls and corn muffins with whipped butter

CHEESE DISPLAY

Assortment of cheese, pickles, crackers, and jellies

FALL GARDEN SALAD

Mixed greens, pickled apple, shaved carrot, honey cider vinaigrette

ROASTED WINTER SQUASH

Baby arugula, orange, shaved fennel, candied pistachio, pomegranate dressing

CLASSIC CAESAR SALAD

Hearts of Romaine, parmesan cheese, croutons

WALDORF SALAD

Apples, grapes, celery, walnuts

COASTAL SELECTIONS

SMOKED ALLEGHENY TROUT

Whole grain mustard, shaved red onion, horseradish

ATLANTIC SALMON

Whole grain mustard, shaved red onion, horseradish

CHAMPAGNE-POACHED SHRIMP

FRESH SHUCKED OYSTERS

JONAH CRAB CLAWS

Lemons, mignonette, cocktail, hot sauce bar

SOUP

HEIRLOOM PUMPKIN SOUP

Holiday spices, gingerbread croutons

SIDES

SOFT ROLLS and whipped butter

BUTTERY WHIPPED POTATOES

ROAST TURKEY GRAVY

CORNBREAD STUFFING

GREEN BEANS with mushrooms and onions

BAKED YAMS with marshmallows

ROASTED ROOT VEGETABLES with local honey glaze

ENTRÉES

ROASTED THANKSGIVING TURKEY

Orange cranberry relish, turkey gravy

HONEY GLAZED HAM

Bourbon-pineapple glaze

PRIME RIB OF BEEF

Au jus, creamy horseradish sauce

SEARED FENNEL POLLEN DUSTED SALMON

Warm barley salad, golden beets, Swiss chard

SWEET ENDINGS

PUMPKIN PIE

PECAN PIE

CHOCOLATE CREAM PIE

CHEESECAKE with cranberry compote

SPICED APPLE COBBLER

CHOCOLATE CAKE

HOLIDAY COOKIES

\$78 ADULTS**

\$38 CHILDREN UNDER 12**

CHILDREN UNDER 3 - COMPLIMENTARY

**tax and automatic 20% service charge additional

RESERVATIONS CAN BE MADE ON [OPENTABLE.COM](https://www.opentable.com) UNDER THE DINING ROOM AT THE OMNI HOMESTEAD

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.