



Thanksgiving Day Menu **November 24, 2011**

First Course

Chef's Selection of Family Style Appetizers

Second Course Choice of

Sweet Potato Soup
sage crème fraîche

Cookhouse Salad
*organic greens, apples, candied pistachios, dried cranberries,
cambozola cheese and maple balsamic vinaigrette*

Third Course Choice of

All Natural Roasted Turkey
*white and dark meat, mashed Yukon and sweet potatoes, green beans with
almonds, sausage stuffing, cranberry sauce and gravy*

North American Buffalo Tenderloin
*Yukon gold mashed potatoes, green beans with almonds,
smoked bing cherry sauce*

Sauteéd Idaho Ruby Red Rainbow Trout
*celeriac puree, wild mushrooms, sautéed kale, slow cooked tomato,
caramelized shallot, lemon caper sauce*

Cookhouse Butternut Squash Ravioli
*wild mushrooms, oven cured tomato, wilted kale, candied pecan, parmesan,
lemon butter sauce*

Fourth Course Choice of

Warm Granny Smith Apple Crisp
vanilla ice cream

Homemade Pumpkin Pie
whipped cream

Low-Country Bourbon Pecan Pie
Bourbon vanilla sauce, whipped cream

Please inform your Server of any food allergies.
18% Service Charge added to all checks.

