



THANKSGIVING FEAST 2026

\$160 ADULTS | \$60 KIDS

PICKINS'

Artisanal Bread Display

Charcuterie and Local Cheeses

*Dried Fruits and Nuts, Organic Honeycomb
and Marmalades*

Artisan Flat Breads

*Rosemary Olive Oil Crisp, Assorted Breads
Pickled Carrot, Pickled Cauliflower,
Pickled Fennel*

Seasonal Fish Dip

Southern Relish Spread

Pimento & Buffalo Duck Confit

COMPOSED IN THE GARDEN

Macaroni Salad

*Egg & Green Goddess Dressing,
Pickled Celery, Fresh Picked Herbs*

Panzanella Salad

*Marinated Goat Feta, Cornbread Croutons,
Beet, Shaved Fennel, Heirloom Tomato*

Romaine & Kale Caesar Salad

*Parmesan, Rosemary Focaccia Croutons,
Roasted Tomato*

PICKED & TRIMMED

Tuscan Kale, Romaine Lettuce, Whole Baby

Green Leaves, Arugula & Radicchio

Candied Pecans, Roasted Portabella, Toasted
Sunflower Seeds, Tomato, Cucumber, Dried
Cherries, Dried Cranberries, Golden Raisins,

Parmesan, Smokey Bleu Cheese, White Cheddar,

Caesar Dressing, Champagne Dressing,

Balsamic Dressing, Ranch Dressing

Oil and Vinegar Bar

UNDER THE KNIFE

Whole Roasted Turkey

Giblet Gravy, Cranberry Jam

Coffee & Cocoa Rubbed Prime Rib

Horseradish Crema, Fig Jus

FIXINS

Traditional Cornbread Stuffing

Mashed Potato & Pan Gravy

Green Bean Casserole

Chili Rubbed & Roasted Cauliflower

*Caulifredo, Toasted Pine Nuts,
Sweet Potato Dumplings*

Sweet Potato Casserole

AT THE ICE BAR

Coldwater Oysters/ Poached Shrimp/

Crab Claws

Hogwash Mignonette/Cocktail Sauce/Cajun

Remoulade/Lemons/Hot Sauce Bar

Assorted Sushi/Sashimi/Accoutrements

FORMAL FARE

Kentucky Black BBQ Pork Loin

Barley Risotto, Roasted Mushroom

Blackened Red Snapper

Marsh Hen Mill Grits, Chow Chow

Lemon Pepper Shrimp

Corn Maque Choux

CHEFS SMALL BITES

Diver Scallop

Chickpeas & Ham

Fried Chicken Slider

Onion Jam, Frisee, Black Garlic BBQ