

*"Come Ye Thankful People Come, Raise the Song of Harvest Home  
All is Safely Gathered In, Ere the Winter Storms Begin"*

**- Welcome to Thanksgiving 2024 at The Orchard Inn -**

## **Thanksgiving Dinner**

### **First and Second Courses:**

- Roasted Butternut Squash Soup,  
Toasted Pumpkin Seeds, Chives, Austrian Pumpkin Seed Oil  
**and**

- Mixed Green Salad, Roasted Beets, Golden Raisins,  
Toasted Pecans, Goat Cheese, Apple Cider Vinaigrette

### **Buffet of:**

- Local All Natural Fresh Roast Turkey & Deep Fried All Natural Marinated Turkey
  - Salmon en Croûte
  - Bourbon Glazed Ham (GF)
  - Angus Beef Ribeye Roast (GF)
- Traditional and Cornbread Stuffing
  - Mashed Potatoes (GF)
  - Sweet Potato Souffle
  - Green Bean Almondine (GF)
- Brussels Sprouts with Caramelized Onions and Carrots A la Marco (GF)
  - Mixed Roots Gratineé
- Cranberry Sauce & Relish, Horseradish Sauce, Dijon, Whole Grain Mustard, Turkey Gravy

### **Desserts (Choice of):**

- Pecan Pie
- Pumpkin Cheese Cake
  - Forest Berry Pie
- Viennese Apple Strudel
  - Brownies
  - Vanilla Ice Cream
  - Fresh Fruit

*\$100.00 for Adults and \$50.00 for kids (11 and Under) Plus Tax and Gratuity.  
20% Gratuity Added to all Parties.*

