

Thanksgiving Feast

First Course

Choice of One:

MINISTRONE SOUP

SHRIMP COCKTAIL + \$10 additional

PENNE VODKA

In a Creamy Vodka Tomato Sauce

SEAFOOD SALAD + \$10 additional

Calamari, Shrimp, Octopus, Parsley, Extra Virgin Olive Oil and Lemon Vinaigrette

BUFFALO MOZZARELLA

Prosciutto di Parma, Beefsteak Tomatoes, Roasted Peppers and Extra Virgin Olive Oil

Second Course

Choice of One:

CAESAR SALAD

Tossed with Caesar Dressing and Garlic Croutons

Stony Hill Inn Salad

Tomato, Onion, Cucumber, Olives with House Dressing

Entrée Course

Choice of One:

CARVED ROAST TURKEY WITH TRADITIONAL STUFFING

Served with all Trimmings

Mashed Potatoes • Maple Glazed Carrots • Cranberry Sauce

*Sweet Potato Substitute Available

Thanksgiving Feast

BRAISED SHORT RIBS

Braised in Red Wine, Balsamic Glazed Cipollini Topped with Horseradish and Chive Butter

BAKED VIRGINIA HAM

Mashed Potatoes and Vegetables

GRILLED SALMON

Roasted Fennel, Oyster Mushrooms, Leeks in a Pinot Noir Sauce

CHICKEN SANZARI

Breast of Chicken, Francese Style with Capers, Diced Tomatoes in a Pinot Grigio Sauce

HAND CUT FILET MIGNON + \$10 additional

Prime Angus 12 oz. Center Cut Grilled Filet Mignon Topped with Herb Truffle Butter, Red Wine in a Balsamic Sauce, Mashed Potatoes and Vegetable

Dessert

Choice of One:

NY STYLE CHEESECAKE

LORI'S COCONUT CAKE

OREO CAKE

APPLE CRISP



PASTRY CHEF
Miguel Oleaga

\$68 per person

Tax, Gratuity and Beverages Additional