

Thanksgiving Menu

Thursday November 26, 2026

Served NOON to 5:30 pm LIMITED SEATING

FALL STARTERS

Crudites with pimento cheese, olives, pickled eggs, watermelon pickles, and zucchini bread

SOUP COURSE

CARROT GINGER SOUP with homemade Bear Mountain Lodge cracker

SALAD COURSE

Apple Cabbage slaw

ENTREE CHOICES

(PLEASE CHOOSE ONE)

HERB ENCRUSTED ROAST THANKSGIVING TURKEY served with country sausage dressing or rice dressing (gluten free) and BOURBON GRAVY

VENISON MEDALLOINS (served at the first Thanksgiving instead of turkey) in a Port Wine Reduction

PORK TENDERLOIN served with dark cherries and toasted shallot sauce

COCONUT MILK CUSTARD baked in an acorn squash topped with roasted pistachios served with tons of veggies (VEGETARIAN)

ALL ENTREES INCLUDE:

APPLE-CRANBERRY SAUCE, COCONUT MILK SWEET POTATOES, HOMEMADE BREAD, AND FIG GLAZED CARROTS

DESSERTS

(PLEASE CHOOSE ONE)

CHOCOLATE CHILE CAKE WITH MANGO CHILE, COCONUT, AND ALMOND FROSTING WITH TURKEY TRUFFLE

OR

PUMPKIN MOUSSE WITH A GINGER COOKIE and a TURKEY TRUFFLE

OR

CARAMEL RED PEAR CAKE with homemade caramel sauce and Whipped Cream and a TURKEY TRUFFLE

COFFEE OR TEA

COST IS \$100.00 PER PERSON

Wine Pairing \$120.00 PER PERSON

RESERVATION ONLY (CHOOSE ENTRÉE AND DESSERT).