

# *Thanksgiving at The Inn*

## *First Course*

**VIRGINIA PEANUT SOUP**

**PUMPKIN APPLE BISQUE**

**WALDORF SALAD**

romaine, apples, candied pecans, blue cheese, dried apricots and raisins, waldorf dressing

**ARUGULA SALAD**

goat cheese, spiced walnuts, sherry shallot vinaigrette

## *Main Course*

**CIDER GLAZED TURKEY**

scalloped potatoes, apple sausage stuffing, brown sugar glazed carrots, shredded Brussels sprouts, cider gravy, cranberry orange relish

**GRILLED BBQ SALMON**

smashed red jacket potatoes, spinach tossed with cucumber dill cream, balsamic reduction

**GRILLED STUFFED PORK CHOP**

with country ham and Asiago cheese, apple slaw, pumpkin mac and cheese bake

**CHICKEN CORDON BLUE**

with country ham & fontina cheese, buttermilk mashed potatoes, honey glazed carrots, sauce mornay

**GRILLED BEEF TENDERLOIN**

bacon and blue cheese mashed potatoes, roasted carrots and parsnips, herbed blue cheese butter, potato crisps

## *Dessert*

**CARAMEL APPLE PIE**

**SOUTHERN BOURBON PECAN PIE**

**DARK CHOCOLATE CRANBERRY BREAD PUDDING**

**PUMPKIN CHEESECAKE**

*Adults 65- Children 6 to 12 29- Children under 6 Free*

*18% gratuity added to parties of 6 or more ~ No split checks for parties over four  
We make it our duty to provide you with the freshest Meat, Produce, and Fruit  
from Virginia's premier Farms, Gardens, and Orchards as well as showcase Virginia's Finest Products.*