

THANKSGIVING at James Shields Tavern

To Begin

Cranberry Orange with Rosemary Brie En Croute

Served W/ Crackers and Baguette

Rutabaga and Butternut Squash Soup

Chestnuts

Marinated Roasted Vegetable

Tomatoes, Marinated Olives, Roasted Red Bell Peppers and Fennel, Winter Greens, Bread, Pesto

Holiday Salad

butternut squash, dried cranberries, feta cheese, pepitas, diced apples, honey vinaigrette

Entrees

Roasted Turkey Breast

Dark Meat Confit, Cornbread Stuffing, Creamed Mustard Greens and Seasonal Vegetables

Braised Short Rib

Sage Butter, Herb Mushroom Demi, Thyme & Horseradish Mashed Potatoes, Seasonal Vegetables

Pan Seared Trout

Celery Root Puree, Root Vegetable Gratin

Roasted Vegetables in Pastry

Mustard Greens, Herb Butter Sauce

All entrees served Sweet Potato Rolls with Whipped Herb Butter and Cranberry Compote

Desserts

Ginger Snap Crumb Topped Pear Pie

with Salted Caramel Sauce, Powdered Sugar, and Vanilla Ice Cream

Pumpkin Pie

A traditional favorite

Chocolate Hazelnut Torte

American Heritage chocolate sauce and macaroon