



Williamsburg Inn®

Thanksgiving Dinner

—Bread for the Table—

Salted Cultured Butter
Roasted Garlic and Herb Butter
Asian Pear and Cranberry Compote

—Soup or Salad—

Carrot Parsnip Bisque^{(V)(GF)}
Crispy Carrots, Chives, Crème Fraiche
TERRAS GAUDA, ALBARINO, SPAIN

Roasted Beet Salad^{(GF)(CN)(V)}
Arugula, Chickpeas, Blood Orange Supremes
Pistachios, Citrus Coriander Yogurt Dressing
*MURRIETA'S WELL "THE WHIP", WHITE BLEND,
CALIFORNIA*

—Appetizer—

Shrimp Cocktail^(GF)
Poached Jumbo Shrimp, Fresh Lemon
Bloody Mary Cocktail Sauce, Ciroc Vodka
TEXTBOOK, SAUVIGNON BLANC, CALIFORNIA

—Premier—

Sage Roasted Turkey Breast
Confit Legs, Boursin Mashed Potatoes
Traditional Stuffing, Haricot Verts
Turkey Gravy, Cranberry Sauce
DAOU "BODYGUARD", CHARDONNAY, CALIFORNIA

Braised Osso Bucco^(GF)
Creamy Parmesan Polenta, Baby Carrots
Roasted Brussels Sprouts, Natural Jus, Gremolata
TRAVAGLINI GATTINARA, DOCG, NEBBIOLO, ITALY

Pan Roasted Arctic Char^(GF)
Sweet Potato Mash, Roasted Asparagus
Pearl Onions, Lemon Thyme Beurre Blanc
DUTTON GOLDFIELD, PINOT NOIR, CALIFORNIA

Seared Maitake Mushroom Stroganoff^(V)
Vegan Boursin Mashed Potatoes, Swiss Chard
Baby Carrots, Crispy Potatoes
*BARBOURSVILLE VINEYARD, NEBBIOLO RESERVE,
VIRGINIA*

—Sweet Endings—

Pumpkin Pie
Pecan Linzer Bars
Sticky Toffee Pudding
Ube Crème Brûlée
WILLIAMSBURG WINERY, PETIT FLEUR, VIRGINIA

Thursday, November Twenty-Eighth,
Two Thousand Twenty-Four

All Menus are Subject To Change
(GF) - Gluten Free
(V) - Vegetarian (CN) - Contains Nuts