

THANKSGIVING DINNER
AT GENEVA ON THE LAKE & DICIANNOVE DIECI

FEATURING LIVE MUSIC

THURSDAY, NOVEMBER 28, 2024 12 – 5 PM

FIRST COURSE

BUTTERNUT SQUASH SOUP

CREAMY SOUP GARNISHED WITH ROASTED PUMPKIN SEEDS AND A SWIRL OF SAGE OIL

CRANBERRY APPLE SALAD

MIXED GREENS TOPPED WITH SLICED APPLES, TOASTED WALNUTS AND A CRANBERRY VINAIGRETTE

STUFFED MUSHROOMS

BAKED MUSHROOMS FILLED WITH A SAVORY BLEND OF CREAM CHEESE, HERBS AND BREADCRUMBS.

AN INTERMEZZO OF *RED JACKET ORCHARD* APPLE CIDER SORBET.

ENTRÉE

HERB ROASTED TURKEY

TRADITIONAL TURKEY WITH GARLIC & ROSEMARY, SERVED WITH A RICH GRAVY, ROBUCHON MASHED POTATO, HERB STUFFING, ROASTED SEASONAL VEGETABLE AND HOUSE MADE CRANBERRY SAUCE.

MAPLE GLAZED HAM

SLOW COOKED HAM GLAZED WITH MAPLE SYRUP, BROWN SUGAR, SERVED WITH ROBUCHON MASHED POTATO, HERB STUFFING, ROASTED SEASONAL VEGETABLE AND HOUSE MADE CRANBERRY SAUCE.

VEGETABLE WELLINGTON

PUFF PASTRY FILLED WITH A MEDLEY OF MUSHROOMS, SPINACH, ROASTED VEGETABLES SERVED WITH A RED WINE REDUCTION

HALIBUT

PAN SEARED AND SERVED WITH A MUSHROOM RISOTTO, GREEN SAUTÉ AND SWEET POTATO PUREE.

SIRLOIN ROAST

HORSERADISH CREAM SAUCE, AU JUS, ROBUCHON STYLE MASHED POTATOES & ROASTED VEGETABLES

DESSERT

(SERVED WITH FRENCH VANILLA ICE CREAM)

PUMPKIN PIE

APPLE PIE

PECAN PIE

PRICE IS \$89 PER PERSON AND DOES NOT INCLUDE TAX, ALCOHOLIC BEVERAGES OR GRATUITY.
CHILDREN 5 AND UNDER ARE FREE WHEN ORDERING FROM OUR CHILDREN'S MENU.

MENU SUBJECT TO CHANGE