



# *Happy Thanksgiving*

## House Salad

Baby greens, artichoke, sun-dried tomatoes,  
fennel and radish

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## American Heirloom Organic Turkey

Organic free-range heritage bronze turkey  
slow-roasted turkey breast & braised boneless turkey leg,  
dried fruit & foie gras sourdough bread stuffing

Garlic Mashed Potatoes,  
Braised Brussels sprouts,  
Sage Giblet Gravy  
&  
Fresh Cranberry Orange Relish

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## Caramelized Pumpkin Maple Pie

Ginger snap crust, pumpkin seed brittle & maple vanilla sauce

\$32 per person  
(plus tax and gratuity)



pyramid  
C A F E

# Happy Thanksgiving

## Holiday House Salad

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### Slow Roasted Turkey Breast

Served with traditional gravy,  
classic apple stuffing,  
Yukon gold mashed potatoes,  
Green bean casserole &  
Roasted sweet potatoes with pineapple pecan sauce

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### Pumpkin Pie

or

### Eggnog Caramelized Cheesecake

or

### Pecan Tarts

\$22.99 per person  
(plus tax and gratuity)



## **THANKSGIVING HOLIDAY DINNER MENU**

**NOVEMBER 27<sup>th</sup>, 2009**

**(Available from 11am-10pm)**

**\$21.99 per person + tax**

**Includes Champagne (Available from 11am – 10pm)**

*Children 5yrs-11yrs \$15.99 + tax*

*Children 4 years of age and younger are free*

### **Soup Selections of the Day**

*Roasted Indian Corn Chowder*

*Chicken Noodle Soup*

### **From our Salad Bar**

*Seafood Salad, Pesto Pasta Salad, Tomato Cucumber Salad, Tuna Salad,  
Cous Cous Salad, Chicken Salad, Coleslaw Salad, Potato Salad, Macaroni Salad, Egg Salad,  
Fresh Watermelon, Fresh Cantaloupe,*

*Tossed Caesar Salad with Shredded Parmesan and Garlic Croutons,  
Mixed Greens with an Assortment of Fresh Condiments & Dressings, Cobb Salad, Chinese Chicken Salad, and  
Spinach Salad with Warm Bacon Dressing,*

*Assorted Sushi Rolls with Wasabi & Fresh Pickled Ginger*

*Cold Shrimp on Ice with Fresh Lemons & Spicy Cocktail Sauce*

### **Hot Entrée Selections**

*Oven Roasted Turkey Breast with Giblet Gravy*

*Dark Meat Turkey served with Au Jus*

*Homemade Cornbread Stuffing*

*Whipped Mashed Potatoes*

*Beef Brown Gravy and Giblet Gravy*

*Baked Yams with Vanilla Grand Marnier*

*Chicken Breast Florentine with Carbonara*

*Sautéed Winter Root Vegetables*

*Grilled Shrimp with Scampi Sauce*

*Grilled Tilapia with Beurre Blanc*

*Lyonnais Au Gratin Garlic Potatoes*

*Stuffed Pork Loin w/ Spinach, Wild Rice & Bacon*

*Grilled NY Steak*

*Grilled Blackened Mahi Mahi*

*Mongolian Beef Stir- Fry*

*General Tso's Chicken*

*Vegetable Lo-Mien Noodles*

*Vegetable Fried Rice*

*Jasmine Steamed Rice*

*Shrimp Vegetable Stir-Fry*

*Chicken Egg Rolls with Sweet & Sour*

*Spaghetti w/ Bolognese Sauce*

*Clams Casino*

*Sausage & Pepperoni Pizziola Pasta*

*Baked Vegetable Pesto Lasagna*

*Baked Beef Lasagna*

*Baked Salmon topped w/ Ceviche & Lime Wedge*

*Green Bean Casserole with Crispy Onions*

*Grilled Corn O'Brian*

### **Fresh Made Pizzas**

*Assorted Classic Italian Favorites with Fresh Baked Italian Breadsticks*

### **From our Carving Stations**

*Baked Ham w/ Caramelized Brown Sugar and Honey*

*Oven Roasted Prime Rib of Beef w/ Au-Jus*

*Oven Roasted Turkey w/ Cranberry Sauce*

### **Dessert Selection**

*Pumpkin Pie, Sweet Potato Pie, Blueberry Pie, Pecan Pie, Maple Sugar Pie, Eggnog Cake, Bourbon Apricot Fudge  
Cake, Sweet & Sour Cream Pumpkin Cheesecake, Eggnog Tiramisu, Pumpkin Orange Pudding, Vanilla Ginger  
Caramel Flan, Mint Brownies, Holiday Cookies, Soft-Serve Ice Cream*