

Williamsburg Lodge- Thanksgiving Celebration Feast

November 26th, 2020

Sweet Tea and Barley/Traditions Restaurant, 11am – 4:15pm

Adults: \$71.95 All Inclusive

Children 3 to 10: \$38.95 All Inclusive

Enjoy Our New Thanksgiving Tradition at The Williamsburg Lodge with our special 4 course Dining Experience. Sit and eat like you are at home while enjoying the Williamsburg Lodges delectable cuisine and company of family and friends.

Soup

Roasted Butternut Squash Soup

Dried Cherry Tarragon Pesto, Toasted Pumpkin Seeds

Salad

Autumn Arugula Salad

Caramelized Roasted Pears, Feta Cheese, Candied Pecans
Citrus Vinaigrette

Rosemary and Olive Focaccia Bread and Whipped Herb Butter

Entrée's

(Choose One)

Complimentary glass of Concannon Chardonnay or Concannon Pinot Noir to be served with your Entrée.

Oven Roasted Thanksgiving Turkey

Turkey Breast, Confit Dark Meat
Roasted Garlic Whipped Potatoes, Sausage and Mushroom Stuffing
Hericots Verts, Turkey Gravy, Cranberry Relish

or

Salt Roasted Beef Prime Rib

Roasted Garlic Whipped Potatoes, Roasted Baby Carrots
Wild Mushroom and Shallot Ragu, Brandy Jus

or

Fennel Pollen Scented Salmon

Roasted Garlic Whipped Potatoes, Green Bean Casserole
Crispy Onions, Caramelized Onion Cream Sauce

or

Winter Squash with Spiced Couscous (Vegan)

Brussel Sprouts, Baby Carrots, Maple Gastrique

Chef Michelle's Duo of Desserts
Pumpkin Pie with Vanilla Whipped Cream
Warm Apple Pie Bread Pudding
Bourbon Crème Anglaise

Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee, Assorted Mighty Leaf Fine Teas