



Williamsburg Inn®

Thanksgiving Vegan Dinner

—Bread for the Table—

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

—Salad—

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

—Soup—

Carrot Parsnip Bisque
Crispy Carrots, Chives
TERRAS GAUDA, ALBARIÑO, SPAIN

—Premier—

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

—Sweet Endings—

Pumpkin Pie
Meyer Lemon Cake
Chocolate Chip Cookie Bar
Apple Crisp
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