

A decorative header featuring several bright orange pumpkins and scattered autumn leaves in shades of orange, yellow, and brown, set against a dark, textured background.

Thanksgiving 2022

11:00am – 4:00pm • \$20.00 deposit per person per reservation
Adult price - \$48 • Kids price - \$15 (kids menu available upon request)

SALAD BAR

Fresh Mixed Field Greens -assorted dressings and condiments

Persimmon-Endive Salad w/ blue cheese, pomegranates, toasted walnuts

Raw Shaved Autumn Root Vegetables, apple, horseradish, toasted pumpkin seeds

Roasted Beets & Goat Cheese

RAW BAR & CHARCUTERIE SELECTION

-Jumbo Shrimp Cocktail, fresh lemon, cocktail sauce

-Fresh Shucked East Coast Oysters, horseradish, mignonette

-Assorted Domestic/Imported Cheeses and Local Salami-served with marinated olives, whole grain mustard, marcona almonds, quince mostarda, herbed crackers

SOUP

Butternut Squash

Lemon-Chicken Rice

-served with fresh baked assorted rolls and whipped butter

VEGETARIAN/VEGAN

Lentil Daal Curry, curried cauliflower rice, tofu, golden raisins, roasted peppers, herb flatbread

CARVERY

Slow Roasted Slagel Family Farm Turkey Breast and Confit Turkey Leg

-served with garlic-herb gravy and cranberry mostarda

Smoked Pit Ham, pineapple-jalapeno glaze

ENTREES & SIDES

Faroe Island Salmon, whole-grain mustard sauce, apples, rosemary

Coffee Braised Beef Short Ribs, pearl onions, roasted mushrooms, black pepper-brandy sauce

Buttermilk Mashed Potatoes

Brioche Stuffing, Italian sausage, chestnuts, sage

Sweet Potato Casserole, marshmallows, pecans

Charred Brussels Sprouts, maple vinaigrette, parsley

Orange-Cumin Carrots

Garlic-Herb Green Beans

DESSERTS

Pumpkin Pie

Bourbon-Pecan Pie

Flourless Chocolate Torte

Apple Cobbler

Assorted Mini Pastries

Fresh Sliced Seasonal Fruit



EAGLEWOOD®

resort & spa

CHICAGO