

# THANKSGIVING at VALHALLA

2017

## SHARABLE STARTERS

### ARTISAN CHEESES

*House Made Chutneys | Warm Bread & Crackers | Candied Nuts | Fresh Berries*

### HONEY ROASTED BRUSSEL SPROUTS

*Asher Blue Cheese | Applewood Smoked Bacon Lardons | Blis Tahitian Vanilla Maple | Spiced Pecans*

### BAKED BRIE

*Cranberry Mostarda | Crispy Prosciutto | Micro Lettuce | Vanilla Sherry Syrup*

### CHORIZO EN CROUTE

*House Made Chorizo | Puff Pastry | Chipotle Maple Glaze | Micro Cilantro*

### ROASTED PUMPKIN BISQUE

*Candied Pecans | Spiced Chantilly*

### SPINACH SALAD

*Macerated Cranberries | Compressed Fall Apple | Honey Dijon Vinaigrette | Spiced Pecans*

### CAESAR SALAD

*Fresh Romaine | Aged Parmesan | Brioche Croutons | Caesar Dressing*

### FALL GREENS

*Crispy Root Vegetables | Asher Blue Cheese | Salted Almonds | Pomegranate Vinaigrette*

## FAMILY STYLE ENTREES

### OVEN ROASTED TURKEY

*Slow Roasted Turkey Breast Basted In A Lemon Sage Butter*

### MAPLE GLAZED VIRGINIA HAM

*Slow Roasted & Glazed With Vermont Maple Syrup & Angles Envy Whiskey*

### BUCKHEAD BEEF PRIME RIB

*Prime Buckhead Beef Ribeye Roasted With Sea Salt, Herbs, And Garlic*

## SIDE OFFERINGS

Herb Roasted Brioche & Sweet Corn Bread Stuffing

Butter Braised Local Corn

Mashed Sweet Potato Soufflé

Herb And Garlic Whipped Potatoes

Caramelized Green Beans

Southern Chopped Coleslaw

## HOUSE-MADE PIES

Pumpkin Pie

Pecan Pie

Fall Apple Pie

**DINNER FOR 1 | ROASTED TURKEY | CHOICE OF 2 SIDES | CHOICE OF PIE- \$35 Per Person**

**DINNER FOR 2-4 | 2 STARTERS | 1 ENTRÉES | 2 SIDES | SLICE OF PIE FOR EACH- \$45 Per Person**

**DINNER FOR 4-8 | 3 STARTERS | 2 ENTREES | 3 SIDES | SLICE OF PIE FOR EACH- \$55 Per Person**

**DINNER FOR 8-12 | 4 STARTERS | 3 ENTREES | 4 SIDES | SLICE OF PIE FOR EACH- \$65 Per Person**

**(ALL DINNERS INCLUDE | GIBLET GRAVY | HOUSE MADE CRANBERRY JAM | WARM CROISSANT ROLLS AND BUTTER)**

**\*\*20% GRATUITY WILL BE ADDED\*\***

**EXECUTIVE CHEF | DEAN HILL**