

LINCOLN THANKSGIVING



November 23rd, 2023

Serving 11:30am - 7:30pm

FOR THE TABLE

Warm Buttermilk Biscuits *applewood bacon jam, whipped honey butter*

A LA CARTE COURSE

(choice of one)

Lobster Bisque *crouton, dill crème fraiche, chive oil, lobster tail meat*

Endive Salad *honeycrisp apples, sweet & bitter greens, roasted grapes, caramelized onion, apple vinaigrette, blue cheese mousse, walnut crumble*

Fall Virginia Swiss Chard Caesar Salad *roasted butternut squash, allspice croutons, shaved parmesan, caesar dressing*

Roasted Beet Salad *pickled local beets, red wine-compressed quince, pine nut vinaigrette, cress greens, vanilla fromage blanc*

Short Rib Ravioli *chantrelle mushrooms, natural au jus gravy*

ENDLESS HAND CARVED STATIONS

Leaping Waters Farm Honey-Brined Roasted Turkey *giblet, country style, leek & mushroom gravy*

Roasted 10 Hour Beef Tenderloin

Quince & Mustard-Glazed Wild Salmon

ENDLESS SIDES

LINCOLN Macaroni & Cheese

Brioche Herb Stuffing

Grilled Leek & Butternut Squash Gratin

Country Mashed Potatoes

Charred Brussels Sprouts

Lightly Smoked & Braised Collard Greens

Glazed Market Green Beans

Spiced Maple Brown Sugar Sweet Potatoes

Pomegranate Molasses-Glazed Heirloom Carrots

Cheddar Grits

DESSERT

(choice of one)

Pumpkin Spiced Cake *brown butter-sage powder, cranberry ice cream*

Apple Cobbler *salted caramel ice cream*

Chocolate & Caramel Apple Sundae *roasted virginia peanuts, whipped cream*

Roasted Fall Fruit *pomegranate sorbet, lemon, mint*



\$70 PER PERSON / \$30 FOR CHILDREN 12 & UNDER

Tax, gratuity & beverages not included

20% gratuity for parties of 5 or more

3.5% charge on all checks for holiday labor costs