

# TIDEWATER INN PRESENTS

# THANKSGIVING

*Thursday, November 24th | 12:00pm - 4:00pm*

*Adults \$60 | Kids 5-12 \$25.95 | Kids Under 5 Free*

## SOUPS & SALADS

**Butternut Squash** *with Roasted Pear & Fennel*

**Maryland Vegetable Crab**

**Spinach Caesar Salad** *with Smokehouse Bacon and Focaccia Croutons*

**Baby Local Mesclun** *with Dried Stone Fruit, Goat Cheese, Pecans, Raspberry Vinaigrette*

## COMPLEMENTS

**Eastern Shore Seafood Display** *Local Oysters, Colossal Shrimp, Shellfish, Smoked Salmon Capers, Sweet Red Onions, Chopped Egg, Pumpernickel Crostini, Cocktail Sauce, Horseradish*

**Locally Harvested Cheeses** *served with Chutney, Dried Fruit, Roasted Nuts, Artisan Bread*

**Charcuterie Display** *with Assorted Hard Meats, Three Bean Salad, Caper Berries,*

*Olives, Cornichons and Crostini served with Course Mustard, Local Honey,*

*Marinated Tomato Jam, Warm Focaccia and Infused Oils*

## ENTREES

**Roasted Turkey**

**Glazed Porchetta**

## ACCOMPANIMENTS

**Sage Stuffing | Bourbon Roasted Sweet Potatoes | Roasted Brussel Sprouts**

**Sauerkraut | Garlic Mashed Potatoes | Giblet Gravy | Eastern Shore Mac & Cheese**

**Corn Bread | Biscuits | Cranberry Relish**

## DESSERTS

**Pumpkin Cheese Cake | Sweet Potato Pie | Pecan Pie | Apple Sour Cream Cake**

**Chocolate Hazelnut Mousse** *with Candied Orange*

**Iced Tea, Soda, Coffee**

*For Reservations, contact Hunters' Tavern at 410.822.4034*