



Thanksgiving

Features

November 25TH, 2021 • 11 am - 3 pm

*All Entrées are served with Choice of One Soup or Salad,
One Dessert, and Beverage (Coffee, Tea, or Soda)*

Forbes' Farmhouse Salad

Pickled Julienne Beets, Carrots, Red Onions, Feta, Candied Pecans,
Dried Cranberries, Citrus-Vanilla Vinaigrette & Locally Sourced Greens

- OR -

Roasted Butternut Squash Bisque

Locally Sourced Heirloom Squash,
Sweet Fire Sugar Bush Bourbon Maple Crema, Chive Oil
(Visit our Gift Shop for Sweet Fire Sugar Bush Products)

ENTRÉES

Traditional Turkey Dinner / 28.95

Slow Roasted Turkey, Herbed Gravy, Fresh Cranberry Citrus Relish,
Mashed Potatoes, Corn Bread Stuffing, Southern-Style Green Beans & Bacon

- OR -

Smoked Pork Loin with Forestière Sauce / 27.95

Smoked Pork Loin, Fried Cabbage & Schnitzel,
Mashed Potatoes, Southern-Style Green Beans & Bacon

- OR -

New Orleans Crusted Cod & Seafood Stew / 30.95

Crusted Cod Loin with Bayou Cream Seafood Sauce,
Creole Red Rice & Southern-Style Green Beans & Bacon

DESSERT

Choice of One:

**Pecan Pie • Pumpkin Pie • Chocolate Mousse
French-Style Cheesecake with Cherry Topping**

Kid's Plate

(Does not include soup or salad)

Traditional Turkey Dinner / 14.95

Slow Roasted Turkey, Herbed Gravy, Fresh Cranberry Citrus Relish,
Mashed Potatoes, Corn Bread Stuffing, Southern-Style Green Beans & Bacon

Reservations Required: 419-938-5411