

Carving stations

Roast Free Range Turkey with Cranberry-Apple
Compote & Giblet Gravy Stuffed Suffolk Lamb
Leg with Preserved Cherries & Roasted Garlic
Prime Rib of Grass Fed Beef au Jus with Fresh
Horseradish Sauce.



FOOD | DRINK

Sides and Vegetables

Chestnut Dressing
Sausage Dressing
Candied Yams
Parsnip-Potato Purée
Local Creamery Butter Biscuits
Green Bean Casserole
Whole Grains with Roasted Golden Beets
Brussel Sprouts with Minnesota Orchard Apples
Roasted Local Roots with Cinnamon-Mint Butter
Midwestern Artisan Cheeses with House Pickled Harvest Vegetables
Fresh Seasonal Fruit Display

Midwestern Harvest Thanksgiving Celebration Menu

Salads & Platters

Autumn Harvest Field Greens with Apple Cider Vinaigrette
Savoy Spinach with Preserved Cranberries, Red Onion,
Toasted Walnuts & Maple Vinaigrette
Fresh Seasonal Fruit Display
Midwestern Artisan Cheeses with House Pickled Harvest Vegetables
Cold Poached Steelhead Trout with Chive Aioli

925 Bakery Display

Locally Milled Organic Whole Grain Artisan Breads with Apple Butter
Sweet & Savory Pastry Display by Chef Kyle Hodgen
Hand-Crafted Miniature Dessert Display by Chef Eliza Cornejo
Apple, Pumpkin & Pecan 925 Holiday Pie Trio