

**Join Us For Thanksgiving
An At Michele's Food Festival
2023**

Cold Foods-

Citrus Poached Shrimp and Crab Cocktail
Lobster and scallop Mousseline w/ Saffron caper aioli
Truffle Chicken mousse canape, Bacon wrapped dates w/ balsamic molasses.
Harvest Green salad w/ Sherry vinaigrette, Carrot Raisin Spinach salad.
Butternut squash-Quinoa- pecan salad

Hot Foods-

Garlic Herb Roast Turkey w/ crisp skin
Glazed Duroc Ham
Salmon Caloubiac - (baked in puff pastry with prosciutto, egg mimosa, spinach)
Whipped Potatoes, Natural Gravy, Truffle Sage stuffing, Wild mushroom stuffing
muffins
Wild Rice w/ Cranberries
Orange clove glazed yams w/ marshmallows.
Smoked Onion Succotash, Wine, and garlic Steamed Clams
Apple Cider glazed brussels sprouts, green beans with lemon butter
White and wheat rolls w/ herb butter

Dessert-

Pumpkin, Pecan, Cherry pies
Brioche Bread pudding with gold raisins and Maple Bourbon sauce
Poached pears w/ basil whipped cream, spiced syrup, French Apple Cake with
salted caramel
Assorted fruit tarts and custards
Assorted Chocolate truffles w/ cocoa nib espresso sauce
Chocolate Fountain w/ strawberries and marshmallows
Adults \$55, Kids \$28, 10 and under \$17