



## Thanksgiving at the Biltmore 2011

\$80 Inclusive

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### Aperitifs

(Alcoholic & Non- Alcoholic)

Champagne and Aperol (Blood orange cocktail)

and

Cinnamon spiced apple cider

*(To be passed at the top of the stairs in Gold Room as guests arrive)*

### Seafood on Ice

Orange poached shrimp, cracked snow crab claws

Brandy spiked cocktail sauce, key lime mustard

Lemons, limes, oranges

Waldorf salad

In mini lady apple

Cranberry – pumpkin and local pecan salad

Spiced orange ginger emulsion

Hand pick and pickled vegetables

Radish, patty pan squash, petite carrots, green beans, button mushrooms

Pumpkin and fig and goat cheese tartan

Sour apple marmalade

### Soup Station

Spiced butternut squash

Softened whipped cream, egg brioche croutons

Farmer's mushroom and barley chowder

Fresh thyme and black olive bread crisps

### Charcuterie, Cheese, Fruit, and Salad Station

Chef's carved to order imported cheeses

Blue stilton, aged sharp white cheddar, cambazola, romano – pecorino, blue moon firm goat cheese

Crisp red apples, bosc pears, granny smith apples, white, red, black sweet grapes, fresh strawberries

apricot, pear, and apple compote

Spiced almond, sea salt pistachios, smoked cashews, walnuts and candied pecans

Charcuterie of imported meats, marinated olives,

Overnight garlic tomato confit

Truffle grilled vegetable tapenade, marinated olives, artichokes and garlic roasted peppers

Italian bread loafs, parmesan bread sticks, herbed focaccia

Salads made to order:

Spinach and radicchio

Sun soaked cranberries, toasted almonds, fresh strawberry

Raspberry ginger vinaigrette

or

Hand toasted "chop - chop" salad

Cured salami, provolone, mixed greens, black and green olives, crispy garlic cubes shaved parmesan cheese

Red wine - basil vinaigrette

or

Thanksgiving Caesar

Romaine lettuce, ancho cornbread croutons

Lemon chicken

Manchego cheese

Garlic – cracked pepper emulsion

### From the Butcher Block

Carving stations:

Whole roasted tom turkey

Dark and white meat, country giblet gravy

Roast garlic mashed potatoes

Butter bread fresh thyme stuffing

Pesto aioli, homemade cranberry sauce  
and  
Black pepper studded prime rib of beef  
Herb au jus, hot horseradish cream  
Truffle'd root vegetables with brussels pedals  
and  
Maple glazed bone in ham  
Chive Dijon mustard, whole grain mustard, honey mustard dipping sauces  
Applejack jus  
Candied sweet potato soufflé  
  
Assorted breads  
Pumpkin, whole wheat, sour dough, artisan white bread rolls  
Sweet ginger and pumpkin butter

#### From Silver

Cider roasted breast of chicken  
Wild mushrooms, natural jus  
Cedar plank Salmon, lemon preserves and braised fennel  
Buttered poached cauliflower, broccoli and sugar glazed carrots  
Double stuffed potatoes, gruyere cheese, and parsley crust  
Green beans almandine  
A tasting in squash brown sugar acorn, butternut squash, spaghetti squash with currents and sage

#### Chef Shane's American Artistry and Dessert

Large pies and cakes  
Pumpkin pie, apple cobbler, lemon meringue, chocolate chunk pecan pie  
Pumpkin, white chocolate, cherry and vanilla cheese cake  
Bing cherry, strawberry, pine apple compotes  
Warm caramel and chocolate sauces  
White chocolate cranberry bread pudding  
Cinnamon pumpkin cream, raisins and brown sugar crunch

#### Chef Station

Cherries jubilee  
Split vanilla bean ice cream  
and  
Nutella station  
Baked crispy with fleur d brick pastry  
Softened whipped cream, powder sugar dusting, caramel drizzle  
and  
Cream brule station  
Chocolate, pistachio and lemon candied to order  
Powdered sugar dust, raspberry, blue berry and strawberry garnish

#### Small Plates

Petite candied and caramel apples  
Peanut butter chocolate chip pudding (small ramekins)  
Strawberry – ginger, blackberry white chocolate and banana mouse parfaits  
Double dipped chocolate strawberries  
Dark chocolate cherry terrine, vanilla cream anglais  
Hazelnut milk chocolate tars  
Thanksgiving sugar cookies

#### Kid's Station

Carrot, celery, broccoli, cauliflower  
Ranch dipping sauce  
Peanut butter and jelly sandwiches  
Chicken fingers  
Honey mustard, BBQ sauce, and ketchup  
Tater tots  
Macaroni and cheese  
Mini corn dogs  
Lime and cherry jell-o  
Thanksgiving sugar cookies  
Assorted toppings and colored icing