

THE TAVERN  
AT THE  
HENLEY PARK

**THANKSGIVING MENU**

November 28, 2019  
11:30 am - 8:00 pm

**FIRST COURSE**

*Please select one of the following:*

**Fennel and Pear Salad**

*Baby Arugula, Julienne Pears, Roasted Walnuts and Citrus Vinaigrette*



**Roasted Parsnip Soup**

*Crispy Shallots*



**Asparagus Wrapped with Prosciutto Ham**

*Celery Root, Apple Salad and Marcona Almonds*

**SECOND COURSE**

*Please select one of the following:*

**Herb and Citrus Butter Roasted Turkey**

*Garlic Mashed Potatoes, Corn Bread Stuffing,  
Braised Brussels Sprouts and Traditional Sage Gravy*



**Pumpkin Gnocchi**

*Roasted Pumpkin Cream Sauce*



**Stuffed Pork Tenderloin**

*Apple and Leek, Roasted Root Vegetables and Sage Cream Sauce*



**Salmon with White Wine Sauce**

*Sautéed Kale and Roasted Butternut Squash Risotto*



**Roasted Lamb Chop**

*Sweet Potato Gratin, Green Bean Almondine and Lamb Au Jus*

**DESSERT COURSE**

*Please select one of the following:*

**Chocolate Pecan Pie**

*Vanilla Ice Cream*



**Pumpkin Cheesecake**

*Cinnamon Whipped Cream*



**Apple Bread Pudding**

*Vanilla Ice Cream and Caramel Sauce*

\$49 per adult

\$20 per child under 10 years old

\$67 with unlimited champagne or mimosa

*(Pricing does not include tax and gratuity)*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of food borne illness, especially if you have certain medical conditions*