

let's
GIVE THANKS

THURS NOV 23 2PM - 5PM

Hand Carved Roasted Turkey with Scratch Orange-Cranberry Sauce

Hand Carved Old Fashioned Glazed Tavern Ham

Hand Carved Dijon Crusted Prime Rib

Roasted leg of lamb with fennel jam and mint Jus

Roasted Free Range Chicken with Forest Mushroom Marsala

Roasted Scottish Salmon heirloom cherry tomato burre blanc

coastalKITCHEN's Lobster Mac & Cheese

ACCOMPANIMENTS

Brussels Sprouts Gratin (Vegan & Gluten Free)

Pear and Arugula Salad with Goat Cheese and candied almonds

German Potato Salad with house smoked Pork Belly

Couscous Salad with Apples, Cranberries and Arugula

Herb Roasted Farmers Market Vegetables

Traditional Candied Yams with Marshmallows and Pecans

Blue Lake Green Bean Almandine with Roasted Shallots & Brown Butter

Buttermilk-Roasted Garlic Mashed Potatoes

Traditional Stuffing with Forest Mushrooms

Assorted Cheese Display with House Made Accoutrements

Local Artisan Breads

DESSERTS

Fresh Seasonal Fruits

Fresh Seasonal Fruit Desserts

Traditional Apple Pie and Pumpkin Pie

Starbucks Coffee and Tea Service

adults  *kids*
\$49 **\$28**

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KITCHEN

LOCAL FARM + SEA

FOR RESERVATIONS CALL 858-764-6057

OR EMAIL coastalKITCHEN@DELMARHILTON.COM

