

Inside Park at St. Bart's

Traditional Thanksgiving Supper

For the Table:

Festive Snacks

Blue Cornbread ~ Pickled Cauliflower ~ Wild Boar Sausage

To Start:

Individual:

Autumn Squash Chowder

Caramelized apple

The Feast:

Free Range Pennsylvania Turkey

Chestnut Stuffing

Glazed Sweet Potatoes

Autumn Vegetable Ragout

Sautéed Wild Mushrooms

Whipped Potatoes

Cranberry Sauce

Festive Additions for Your Table:

Pan Seared Salmon

Saffron Cream Sauce

Virginia Ham

Maple Glaze

All priced \$10 per person

Ask your server for suggestions on quantities

To Finish:

Choice of:

Classic Pumpkin Pie

cinnamon whipped cream

Baked Cherry Bread Pudding

crème anglaise

Double Chocolate Mousse

Apple Tartlet

\$64.95 per person / \$25 per child

Executive Chef: Denton Whyte

This is a non-smoking establishment

Holiday Cocktails

\$10 each

Warm Apple Pie

Calvados, Allspice Dram
and Mulled Cider

Holiday Punch

Vodka, Grand Marnier, Triple Sec,
Rose Wine, Simple Syrup and Soda

Golden Delicious

Vodka, Sour Apple Schnapps
and Cider

Ginger Spice

Spiced Rum, Ginger Liqueur, Cider,
Cinnamon Stick

For The Kids

\$4 each

Indian Summer

Sprite, Orange Juice,
Cranberry Juice, with Cherry
Infused Simple Syrup

Johnny Appleseed

Apple Cider and Ginger Ale

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Featured Wines

Prosecco (\$12, \$40)

Ruffino, Italy

Pinot Grigio (\$11, \$40)

Abatti Regali, Venezia, Italy 13

Chardonnay (\$13, \$44)

Chardonnay, F, Coppola, Monterey
County 12

Sauvignon Blanc (\$12, \$42)

Ferrari Carrano, California, 13

Malbec (\$10, \$40)

Rutta 22, Mendoza, Argentina, 14

Pinot Noir (\$15, \$50)

Au Contraire, Sonoma Coast, 12

Merlot (\$11, \$46)

1339, Trentino, Italy 12

Cabernet (\$12, \$48)

Francis Coppola, Monterey, 12

Reminder: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.