



BAVARIAN INN
RESORT & BREWING COMPANY



THANKSGIVING 2024

FOUR COURSE DINNER

\$75.00 per person

CURRY CRAB SOUP
LUMP CRAB MEAT, SEAFOOD BROTH, CURRY SPICES, HERB CREAM

ROASTED GOURD BISQUE
PUMPKIN AND SQUASH, CREAM, CINNAMON, BITTER CHOCOLATE

SPAETZLE APPETIZER
SPAETZLE GERMAN EGG NOODLES WITH BLACK FOREST HAM,
ASPARAGUS, AND GRUYERE CHEESE

CHEF'S PATE
DUCK, VEAL, CHICKEN, AND PORK HERBS DE PROVENCE, CRANBERRY MOSTARDA

FRIED OYSTERS
CORN VELOUTE, LEEK ASH, BACON, SHISHITO PEPPER

FRIED BRUSSELS SPROUTS
CRANBERRIES, MAYTAG BLUE CHEESE, ALMOND, RED WINE VINAIGRETTE

FIELD GREEN SALAD
MIXED FIELD GREENS, APPLE, PEPITAS,
CRANBERRY MUSTARD VINAIGRETTE

FILET MIGNON OF HEREFORD BEEF
ROASTED ROOT VEGETABLE PUREE, CRISPY FINGERLING, APPLE JACK AND SHALLOT JUS

DUROC PORK WELLINGTON
ARUGULA, DUXELLES, SHALLOT STUFFING, SWEET POTATO PUREE, CHORON SAUCE

JAEGER SCHNITZEL
VEAL CUTLET, SHERRY-BACON-MUSHROOM CREAM, SPAETZLE, RED CABBAGE

ATLANTIC SALMON
BUTTERNUT SQUASH BISQUE, POLENTA CAKE, SAGE AND LEEK

CRAB CAKES
BROILED, WHIPPED POTATO, ASPARAGUS, HOLLANDAISE SAUCE,
MEYER LEMON AND OLD BAY AIOLI

"SAUERKRAUT GARNISHED"
TRIO OF GERMAN SAUSAGES, KASSLER RIPCHEN, SAUERKRAUT, WHIPPED POTATO

DESSERT
BLACK FOREST | CHEESECAKE | PECAN PIE | PUMPKIN PIE | APPLE STRUDEL

Traditional Holiday Dinner

\$63.00

CHOICE OF FIRST COURSE



FIELD GREEN SALAD
MIXED FIELD GREENS, APPLE, PEPITAS,
CRANBERRY MUSTARD VINAIGRETTE



ROASTED TURKEY
TRADITIONAL GRAVY, MASHED POTATOES, STUFFING,
ROOT VEGETABLE CASSEROLE, CRANBERRY SAUCE

Or

BUTTERNUT RISOTTO
EMBER ROASTED MUSHROOMS, FRESH HERBS, TRUFFLE AIOLI, ROMANO



CHOICE OF DESSERT

*Please view our Award Winning, Wine, Beer & Creative Cocktail List.
20% gratuity added to all parties of five or more guests.*