

Thanksgiving at the Bishop's Lodge

MENU

SALADS & APPETIZERS

Imported and Domestic Cheese Display
Fresh Fruits, Crackers and Lavosh

Sonoma Mixed Green Salad
Red Radishes, Cucumber, Grape Tomatoes, Dried Apricots and Candied Walnuts

Southwest Caesar Salad
Toasted Pecans and Fried Tortilla Strips

Jicama and Baby Shrimp Salad
Cilantro, Grapefruit and Peppers

Roma Tomatoes with Fresh Mozzarella Cheese
Aged Balsamic Vinegar, Virgin Olive Oil and Basil

Potato Salad, Pasta Salad and Cole Slaw

Roasted Butternut Squash Bisque
Sautéed Root Vegetables and Pine Nuts

SEAFOOD DISPLAY

*Whole Poached Salmon, Pacific Oysters on the half shell, Mussels and Clams,
Alaskan Jumbo Crab Legs, Cocktail Shrimp and Horseradish Sauce*

Assorted Rolls and Breads
Salted Butter and Sweet Butter

CARVING STATION

Roasted Tom Turkey
Giblet Gravy, Cranberry Sauce, Apple-Raisin-Sage Stuffing

Braised Leg of Lamb
Mint au Jus

REGIONAL FAVORITES

Green Chile Chicken Enchiladas

Red Chile Pork Tamales

Vegetarian Tortilla Lasagne

HOT FOODS

Sautéed Beef Burgundy

Mushrooms, Onions, Red Wine

Tilapia Piccata

Egg Battered Tilapia with Parmesan Cheese and Chives, Lemon-Caper Sauce

Stuffed Chicken Breast Florentine

Stuffed with Sautéed Baby Spinach & Sliced Mushrooms, topped with Green Chile Hollandaise

Roasted Pork Loin and Chorizo Sausage Roulade

Tequila Lime Cream Sauce

Mashed Potatoes

Pilaf and Wild Rice

Sweet Potatoes with Roasted Pecans and Marshmallows

Green Beans Amandine

Brussels Sprouts with Bacon and Onion

Fresh Vegetable Medley

DESSERTS

Pumpkin Pie

Pecan Pie

Homemade Apple Pie

Cream Caramel

Chocolate Mousse

Cheesecake

Bread Pudding with Bourbon Sauce

Fresh Berries