



FOXHALL RESORT THANKSGIVING MENU

FOUR COURSE PRE-FIX MENU

\$85 PER GUEST

Parsnip Truffle Cream Soup
With Salmon Tartare

Baked Duck Terrine
Brioche, Pickled Fennel, Fall Lettuce, Anise Vinaigrette

Crispy Turkey Duet
Turkey Breast and Thigh, Beets, Red Cabbage, Berry Jus

Dark and White Chocolate Mousse
Mint, Caramel, Raspberry Sorbet

PAIRED WITH COPPOLA WINES

4PM - 7PM

QUOTED PRICING DOES NOT INCLUDE GEORGIA SALES TAX
THERE IS A 20% GRATUITY FOR PARTIES OF EIGHT OR MORE PEOPLE
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