

FROM OUR SMOKER TO YOUR TABLE

THANKSGIVING TO GO

EACH MEAL FEEDS 8-10 GUESTS **\$195** PLUS TAX AND SERVICE CHARGE
10% OF PROCEEDS DONATED TO NORTH TEXAS FOOD BANK



SALAD COURSE

Citrus Salad with Spicy Candied Pecans

baby greens topped with house candied pecans, citrus vinaigrette on the side

MAIN COURSE

Smoked Turkey

smoked with pecan wood

Cranberry Apple

Sage Stuffing

a take on classic stuffing with fresh cranberries and diced apples

Giblet Gravy

traditional Southern style

Cinnamon Apple Cranberry Sauce

sweet apples and cinnamon blended with our own house-made cranberry sauce

Marbled Sweet & Yukon

Gold Mashed Potatoes

two favorites blended with cream and butter

Pancetta Balsamic

Roasted Root Vegetables

tri-colored carrots, brussels sprouts, potatoes roasted with pancetta and drizzled with balsamic reduction

Pimento Cheese

Stuffed Cornbread

corn muffins mixed with our own pimento cheese

SWEETS

Smoked Pecan Pie

a classic made with in-house smoked pecans

Apple Pie

traditional apple pie made with fresh apples, cinnamon and a hint of nutmeg

TO ORDER Pre-orders only by Sunday, November 22

E-MAIL: tess.novek@thebeemanhotel.com, subject line "Thanksgiving To-Go Order" • OR CALL: 214-750-6060

PICK UP Full payment is required upon day of reservation, pick-up date specified when ordering

Wednesday, Nov. 25 between 5pm-8pm or Thanksgiving Day, Nov. 26, between 8am-12pm

Seely's  Mill