

THE MILLS HOUSE WYNDHAM GRAND  
THANKSGIVING PRIX FIX MENU 2019

---

FIRST COURSE

SHE CRAB SOUP  
Crab Salad, Chives

ROASTED PEAR SALAD  
Asian Pear, Maple Lemon Vinaigrette,  
Split Creek Farms Goat Feta Cheese,  
Toasted Walnuts, Cranberry

BURRATA  
Grilled Baguette, Sweet Basil Vinaigrette,  
Pea Tendrils, Proscuitto, Vincotto

SHRIMP COCKTAIL  
Pepper Vodka Cocktail Sauce, Grilled Lemon,  
Avocado, Pickled Jalapeno

BUTTERNUT SQUASH RAVIOLI  
Sage Roasted Butternut Squash, Grana Padano,  
Black Truffle, White Wine Pumpkin Sauce

CASSOULET  
House-Made Sausage & Tasso Ham, Sea  
Island Red Peas, Rosemary Bread Crumbs

SECOND COURSE

JOYCE FARMS TURKEY ROULADE  
Wild Mushroom & Cornbread Stuffing,  
Haricot Vert, Cranberry Fig Jam, Sage  
Gravy

SEARED LOCAL FISH  
Melted Leeks, Romanesco, Butternut  
Squash Puree, Beurre Rouge

SEAFOOD ARABIATA  
House-Made Tagliatelle, Spicy Cherry Tomato  
Sauce, Shrimp, Mussels, Scallops, Basil, Ricotta  
Salata

SOUTHEAST FAMILY FARMS  
DRY AGED PRIME RIB  
Roasted Garlic Potato Puree, Crispy  
Brussels Sprouts, Wild Mushroom Cream  
Sauce

BUTTERNUT SQUASH STEAK  
Herbed Couscous, Baby Kale,  
Pomegranate Seeds, Crispy Leeks, Sage  
Oil

DESSERT

SALTED CARAMEL APPLE TART  
Spiced Apples, Vanilla Whipped Cream, Candied Lemon

PRALINE CHEESECAKE  
Brown Sugar Shortbread, Rum Pecan Glaze, Chocolate

DARK CHOCOLATE TORTE  
Dark Chocolate Sponge Cake, Cranberry Compote, White  
Chocolate

\$55 Plus Tax & Gratuity  
Children, \$20 Plus Tax & Gratuity