

THANKSGIVING A LA CARTE DINNER

THURSDAY, NOVEMBER 24, 2022

THE HEARTH - SOUP

BUTTERNUT SQUASH BISQUE

Apple, pepitas, chimichurri, pumpkin spiced crème fraîche. 9

THE HARVEST - SALAD

LACINATO KALE SALAD

Delicata squash, pomegranate, candied pecans, strawberries, chèvre, cranberry pink peppercorn vinaigrette 9

THE LAND AND SEA - ENTRÉES

TRADITIONAL TURKEY DINNER

Apple cider brined herb roasted turkey served with giblet gravy, boursin parmesan garlic mashed potatoes, traditional dressing, petite french beans almandine, maple bourbon glazed sweet potatoes, buttered carrots with dill weed 30

HERB SEARED NORTH ATLANTIC SALMON

Mushroom farrotto, roasted butternut squash 33

HICKORY SMOKED PIT HAM

Spirited mashed sweet potato, candied pecans, clove scented caramelized pineapple, brandied morello cherry and brown sugar chutney 30

ROAST PRIME RIB OF BEEF AU JUS

Slow roasted 1855 choice beef, roasted garlic and rosemary jus lié, jardinière vegetables 44

THE BEEHIVE OVEN - BREADS

A bountiful array of fresh baked artisan breads, thirdded bread and cheese rolls served compliments of the resort with freshly churned sweet cream butter and honey

THE PIE CUPBOARD - DESSERTS

AUTUMN GOLD PUMPKIN PIE

Cinnamon laced chantilly. 8

NORMANDY APPLE PIE

Caramel macchiato whipped cream. 8

Thank you for joining us for Thanksgiving dinner.

Your \$75 table deposit will be applied to the final bill. Twenty percent service charge and tax are extra and automatically added.

Please know that during the holidays there are no to-go containers.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. If you have any concerns regarding food allergies, please alert your server.

SATURDAY NIGHT PRIME RIB AND SEAFOOD BUFFET

NICKER'S AT THE CLUBHOUSE

SATURDAYS | 5:00 PM - 9:00 PM

Offering a wide array of prime rib, sushi and seafood style dishes. Guests rave about our side dishes, fresh salads and desserts!

ADULTS \$54

CHILDREN (5-12) \$24

(KIDS 4 AND UNDER ARE FREE)

SUNDAY

CHAMPAGNE BRUNCH

LA HACIENDA RESTAURANT

SUNDAYS | 11:00 AM - 3:00 PM

Offering a wide array of delectable, chef-prepared breakfast and brunch style dishes that range from savory to sweet. Guests love our pancakes, waffles, omelette station, and fresh salads!

ADULTS \$54

CHILDREN (5-12) \$24

(KIDS 4 AND UNDER ARE FREE)

CHRISTMAS DAY GRAND BRUNCH BUFFET

LA HACIENDA RESTAURANT

SUNDAY | DECEMBER 25TH | 11:00 AM - 5:45 PM

Our resort provides the perfect holiday setting for happy memories to be shared between friends, family and loved ones.

ADULTS \$65

CHILDREN (5-12) \$28

(KIDS 4 AND UNDER ARE FREE)

NEW YEAR'S EVE GALA CELEBRATION

GRAND BALLROOM

SATURDAY | DECEMBER 31ST | 7:30 PM - 12:30 AM

Your evening begins with a premium bar and assorted hors d'oeuvres. Then ring in the New Year with a 5-course dinner, dancing, live entertainment, and a champagne toast at midnight.

ADULTS \$189 PER GUEST

NEW YEAR'S DAY GRAND BRUNCH BUFFET

LA HACIENDA RESTAURANT

SUNDAY | JANUARY 1ST | 11:00 AM - 5:45 PM

Enjoying this extraordinary Grand Brunch with family and friends is the perfect way to start the new year. Indulge and delight in a variety of selections from breakfast to entrees and salads to desserts.

Sure to please every palate and nourish the year ahead.

ADULTS \$65

CHILDREN (5-12) \$28

(KIDS 4 AND UNDER ARE FREE)

Reservations required.

Service charge and tax are additional.