

Byron's Dining Room
Chef de Cuisine Dan Nowalk

Thanksgiving Dinner Ala Cart – 11/23/23

~Appetizers~

Goat Cheese Napoleon \$12

Layers of Whipped Goat Cheese, Crisp Wontons, and Bacon Jam. Garnished with Red Wine Poached Pears

Baked Brie En'Croute \$9

With Pistachios and Raspberry Coulis

~Soup and Salads~

Roasted Butternut Squash Soup \$8

The Inn's Classic Caesar \$7

Baby Spinach Salad \$9

With Toasted Walnuts, Gorgonzola Cheese, and Honey Vinaigrette

~Entrées~

Golden Roasted Turkey \$33

With Sage Dressing, Turkey Gravy, Whipped Potatoes, Sweet Potato Puree, Haricot Vert Almondine and Cranberry Sauce

Fresh Pasta \$24

Our own "hand-made" Fettuccine with Sautéed Artichokes, Sun Dried Tomatoes, Kalamata Olives, Capers, Fresh Basil

~Dessert

Thanksgiving Pumpkin Pie \$8

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Traditional Thanksgiving Pre-fix - 11/23/23

Pre-Fix Three Course \$46

No Substitutions

(Excludes tax, gratuity and beverages)

~Appetizer~

Baked Brie En'Croute

With Pistachios and Raspberry Coulis

~Soup or Salad~(Choice of One)

Roasted Butternut Squash Soup

The Inn's Classic Caesar

~Entrée~

The American Tradition

Golden Roasted Turkey

With Sage Dressing, Turkey Gravy, Whipped Potatoes, Sweet Potato Puree, Haricot Vert Almondine and Cranberry Sauce

~Dessert

Thanksgiving Pumpkin Pie