

# Thanksgiving Table

## COLD STATIONS

### Raw Bar

*Carolina Shrimp, Maryland Oysters, Old Bay Crab Louie*

### Chicken Liver Pate

*Cherry Jam, Hazelnuts, Toasted Baguette*

### Golden Beet Salad

*Red Endive, Kumquats, White Balsamic Cranberry Dressing*

### Fall Greens Salad

*Shaved Brussels, Radicchio, Kale, Broccoli, Citrus Vinaigrette*

### Anjou Pear & Pistachio Salad

*Baby Gem, Pomegranate, Gorgonzola, Charred Shallot  
IPC Honey & Poppy Seed Dressing*

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## MAIN COURSE A LA CARTE

### Roasted Organic Turkey Breast

*Braised Leg, Herb Stuffing, Mashed Potatoes  
Green Beans, Butternut Squash, Grand Marnier Cranberries, Pan Gravy*

### IPC Honey Glazed Ham

*Sweet Potatoes, Brussel Sprouts, Braised Turnips, Pineapple Gastric*

### Poached Arctic Char

*White Truffle Potatoes, Asparagus, Buerre Rouge*

### Pumpkin Agnolotti

*Parmesan Fondue, Cranberry Glass*

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## CHEESE SELECTIONS

*Jasper Hill, VT; Chapel Creamery Easton, MD; Cypress Grove, CA*

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## DESSERT SELECTIONS

*Apple Pie, Mom's Pecan Pie, Pumpkin Pie  
Flourless Chocolate Torte, Mini Fruit Tartlets*

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## MIGNARDISE

*Raspberry Macaron, Tangerine Gelee, Chocolate Truffle*

Adults: \$125

12 & Under: \$55

