

CAPRICCIO® GRILL

ITALIAN STEAKHOUSESM

THANKSGIVING MENU | NOVEMBER 28, 2019

12PM - 10PM

\$52 PER PERSON

FIRST COURSE

SOUP AND SALAD BUFFET

ENJOY A BOUNTIFUL ASSORTMENT OF HAND CRAFTED SOUPS, BREADS, ROLLS, BUTTER AND LOCAL HONEY THE CHEFS HAVE PREPARED FOR THIS HOLIDAY

ENTRÉE

CHOOSE ONE

MAPLE BOURBON BRINED TURKEY

SWEET POTATO AND BRUSSELS SPROUTS HASH,
JELLIED CRANBERRIES, TURKEY GRAVY

RUM RAISIN GLAZED COUNTRY HAM

WHITE BEAN RAGOUT, WILTED SPINACH, CRISPY BEANS

SEARED HALIBUT

CAULIFLOWER PURÉE, ROASTED FLORETS, GREEN GRAPES,
PICKLED SHALLOTS, BROWN BUTTER APPLE CIDER REDUCTION

FRIED POLENTA CAKE

CORNMEAL BREADING, TOMATO AND PEPPER COULIS,
BROCCOLINI, OVEN ROASTED TOMATO

DESSERT COURSE

CHOOSE ONE

PUMPKIN PIE

CINNAMON SPICED CREMA, EGGNOG ANGLAISE

FLOURLESS ESPRESSO CHOCOLATE CAKE

CRANBERRY COMPOTE, VANILLA ICE CREAM

PECAN PIE

BOURBON ICE CREAM, TOASTED WHITE CHOCOLATE SAUCE

We are pleased to partner with the following local farms: Marmilu Farms, Spring Valley Farm, Rose Creek Village Farm, Bonnie Blue Farm
Gluten-free bread available upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food-borne illnesses. The Peabody is proudly straw-free in order to reduce plastic pollution. A 100% compostable straw available upon request.
Parties of eight or more will have a 20% service charge.