



Black Bass Hotel



Thanksgiving

Assorted Bread Tray: Buttermilk Onion Biscuits, Cheese-Herb Loaf, Corn Muffins, Zucchini Bread

1st Course: Black Bass Signature Bailey's Pâté & Smoked Salmon Mousse

2nd Course: Beef Consommé with Roasted Vegetables

3rd Course: Baked Lemon Sole with Rock Shrimp and Mussels in a Fish Veloute, Garnished with Hollandaise Sauce

4th Course: Spinach Salad with Warm Bacon Vinaigrette

5th Course: Fresh Cranberry Sorbet

Main Course Buffet:

- Fresh Roast Turkey
- Roast Honey Glazed Ham
- **Sides:** Fresh Cranberry Sauce, Oyster-Andouille Cornbread Stuffing, Traditional Herb Stuffing, Giblet Gravy, Tomato Lemon Relish
- **Vegetables:** Green Beans Almondine, Pearl Onions & Peas in Béchamel, Sweet Potatoes, Acorn Squash, Mashed Potatoes

Dessert:

- A Taste of Thanksgiving Sampler Plate: Sweet Potato Cheesecake, Mama's Pumpkin Pie, Apple Pie, Pecan Pie, Creamy Cranberry Sauce and Cinnamon Ice Cream
- Classic Chocolate Ganache with a raspberry coulis
- Carrot Cake: sweet and moist, a hint of spice, covered in cream cheese icing, sweet pecans and caramel sauce

Coffee & Tea

Prix Fixe: \$75.00 per person
Children 12-16: \$30.00; under 12: \$18.00; 2 and under: free