



WINDSOR COURT HOTEL

The New Orleans Grill
Thanksgiving Menu 2008

Appetizer Buffet

Pates & Terrines to Include: Duck A L'Orange, Smoked Salmon with Pistachio and Truffles, Tri-Color Vegetable Terrine and Terrine Forestiere (Chicken Liver Mousse with Cognac and Mushrooms), Smoked Duck Breast, Smoked Turkey Breast

Selection of Imported and Domestic Cheeses

Seafood Raw Bar to Include: Clams, Oysters, Shrimp, Stone Crab Claws, Smoked Salmon, Smoked Mackerel, Smoked Trout and Smoked Whitefish

Choice of Soup or Salad (Plated)

Turtle Soup, Dry Sack Sherry

Butternut Squash Soup, Roasted Calabaza Seeds

Organic Baby Lettuce Bouquet
English Cucumbers, Poached Pears, Grape Tomatoes, Ice Wine Vinaigrette

Baby Beet and Spinach Salad
Spiced Pecans Goat Cheese and Pepper Jelly Vinaigrette

Choice of One Entree (Plated)

Oven Roasted Turkey
Oyster Tasso Bread Pudding, Potato Puree, Haricot Vert,
Giblet Gravy, Cranberry Sauce

Filet Mignon Oscar
Prime Filet Mignon, Lump Crabmeat, Asparagus, Truffle Potato Terrine with
Bearnaise Sauce

Braised Pork Shank
White Bean Cassoulet, Sweet Potato Hay and Pork Cracklins

Herb Marinated Colorado Lamb Rack
Green Lentils, Baby White Turnips and Natural Jus

Atlantic Salmon
Fingerling Potatoes, Baby Carrots, Cauliflower, Cured Tomatoes,
Herb Beurre Blanc

Dessert Buffet

Chocolate Mousse Cake, Shacher Tort, Strawberry Shortcake, Pumpkin Cheesecake,
Pumpkin Crème Brulee in Spoons, Pecan Pie, Lemon Squares, Fruit Tarts, Cream
Puffs, Chocolate Tarts, Chocolate Covered Strawberries, Nanimo Bar, Assorted
Cookies, Assorted Truffles, Almond Diamonds, Tiramisu

Includes a glass of Champagne