

Thanksgiving Day Joseph's Restaurant

November 27, 2008

11:00 AM to 3:00 PM

Pumpkin Patch Fresh Fruit Display

Cantaloupe, Honeydew, Pineapple, Strawberries, Blueberries, Raspberries, Dried Dates and Apricots served with Lemon Poppy Seed Dipping Sauce

Bishma's Baked Brie

Stuffed with Dried Figs and Wrapped in Puff Pastry, Baked until Golden Brown served with Fresh Fruit Compote and Toasted Pita Points

Antipasto Display

Cappicola, Italian Salami, Pastrami, Smoked Turkey, Salchichon with Fire Grilled Zucchini, Yellow Squash, Red Onions, Asparagus, Carrots, Portabella Mushrooms and Oil Cured Tomatoes served with Home Made Lavash and Herbed Cheese Spread

Southwestern Pasta Salad

Tri-colored Rotini Pasta tossed with Black Beans, Roasted Corn, Tomatoes, Bell Peppers and Carrots in a Creamy Chipotle Dressing

Mayflower Farms Salad

Chilled Mixed Greens with Cucumbers, Red Onions, Chopped Eggs, Bacon Bits, Cherry Tomatoes, Shredded Carrots and Cheese served with your choice of Dressing



Sliced Slow Roasted Turkey

with Port Wine Cranberry Compote and Traditional Giblet Gravy

Grand Mariner and Pineapple Glazed Ham

with Granny Smith Apple and Walnut Chutney

Slow Roasted Prime Rib

served with Horseradish Cream and Natural Panned Au Jus

Mustard Glazed Leg of Lamb

Served with Mint Jelly and Sandeman's Syrup

Salmon Crab Imperial

Grilled Atlantic Salmon topped with Cheesy Crab Imperial with Sweet Tomato Chutney and Chive Butter

Pecan Encrusted Chicken

Pan-Fried and served with a Lechee Nut Relish and Jamaican Rum Sauce

Cinnamon Roasted Acorn Squash

Homemade Cornbread Stuffing

Green Bean Casserole

Goat Cheese Stuffed Roma Tomatoes

Garlic and Chive Smashed Potatoes

Baked Sweet Potato with Honey Butter

Roasted Winter Vegetable Medley

From the Bakery

Display of fresh baked Pumpkin Muffins, Herbed Focaccia, Yeast Rolls, Banana Nut Bread, Down Home Corn Bread and Seven Grain Baguette

The Dessertery

Carrot Cake

with Caramel Sauce

Apple Pie

with Apple Pucker Crème Anglaise

Bourbon Pecan Pie

Bread Pudding

with Mocha Rum Sauce

Chocolate Mousse

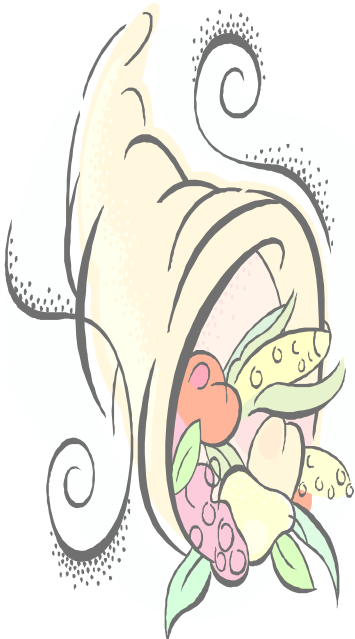
with Raspberry Compote

Pumpkin Pie

Ice Cream Sundae Bar

with Vanilla, Chocolate and Strawberry Ice Cream
Help yourself to all the toppings!

Adults - \$25.95; Children under 12 - Half Price



Joseph's Restaurant
Sheraton Hotel at Four Seasons, 3121 High Point Road, Greensboro NC 27407
336-292-9161 Ext. 4135