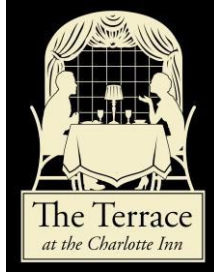


THE TERRACE

At The Charlotte Inn



Thanksgiving Dinner 2014

Butternut Squash Soup, crème fraîche, fried sage



The Terrace Spinach Salad, crispy house-cured bacon, bleu cheese, apples, candied walnuts, dried cranberries, warm vinaigrette

Seared Crab Cakes, lemon aioli, baby arugula, pickled shallots



Roasted Turkey Breast, stuffing, cranberry sauce, candied sweet potatoes, pommes puree, traditional gravy

Herb Crusted Wild Salmon, pureed potatoes, braised leeks, lemon buerre blanc,



Pumpkin Pie, vanilla whipped cream

Warm Apple Tarte Tatin, vanilla ice cream

Chocolate & Caramel Tart, dark chocolate ganache, sea salt, crème fraîche



\$75 per person

Executive Chef – Justin Melnick

*There is an increased risk of illness due to eating undercooked or raw animal foods.
Before placing your order, please inform your server if any person in your party has a food allergy.