

The Mills House Wyndham Grand Hotel 2018 Thanksgiving Buffet

Salads

White Acre Pea Salad

Tomato, Cucumber, Onion, Red Wine Vinaigrette

Baby Kale Salad

Pomegranate Vinaigrette, Asian Pear, Spiced Walnuts

Farfale Pasta Salad

Smoked Chicken, Grilled Broccolini, Roasted Red Pepper, Buttermilk Dressing

Hickory Smoked Joyce Farms Turkey

Cornbread & Wild Mushroom Stuffing, Roasted Beets & Carrots with Honey & Benne Seed, Cranberry-Fig Jam, Sage Gravy

Steamship Round of Beef

Yukon Gold Potato Gratin, Sweet Potato and Brussel Sprout Hash, Horseradish Cream, Brioche Rolls

Southeast Family Farm Smoked Ham

Boursin Mashed Potatoes, Green Bean Casserole, Whole Grain Mustard Cream Sauce, Cornbread with Smoked Jalapeno Honey Butter

Cedar Plank Salmon Filet

Roasted Mushrooms, Smoked Carrot Soup with Candied Pumpkin Seeds & Crème Fraiche, Ham Hock Braised Red Cabbage

Shrimp and Grits

Sweet Potato Biscuits with Bourbon Butter, Smoked Gouda Mac & Cheese with Prosciutto

Charcuterie and Cheese

*Baked Brie & Assorted Cheeses, Sliced Artisan Meats
House-made Jams, Whole Grain Mustard, Assorted Pickled Vegetables*

Desserts

An Assortment of House-Made Cakes, Pies, & Pastries