

Petit Ermitage

THANKSGIVING

11.24.2022

petit dejeuner buffet

12-8pm

PECAN GRANOLA & COCONUT YOGURT
BAKED VANILLA BRANDY FRENCH
TOAST
PUMPKIN SPICE OVERNIGHT OATS
MINI APPLE TART
PORTOBELLO MUSHROOM QUICHE
SHAKSHOUKA

CHARCUTERIE

Whiskey Salami, Rosemary Ham, Proscuitto,
Copa

CHEESE BOARD

Purple Moon, Porter Beer Irish Cheddar, Truffle
Tremor Goat, Buttermilk Blue

2-8pm

GRILLED VEGETABLE ANTIPASTO
CRUDITE & LABNEH
INDIVIDUAL POTATO GRATIN



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85.-

entrees

choose one

ROASTED HERB TURKEY BREAST

FILET MIGNON Rainbow Peppercorn Sauce

each entree served with

YUKON GOLD TRUFFLE MASHED POTATOES,
MUSHROOM GRAVY, ROASTED ASPARAGUS, BOUR-
BON-GLAZED YAMS, MAPLE MISO BRUSSEL SPROUTS,
FRESH-BAKED ROLL, RED WINE CRANBERRY SAUCE

dessert table

DARK CHOCOLATE CHEESECAKE, BASQUE CHEESE-
CAKE, KEY LIME PIE, BUTTERMILK WHISKEY PIE,
PEANUT BUTTER S'MORE PIE

