



# Black Bass Hotel



## Thanksgiving

**Assorted Bread Tray:** Flakey Onion Biscuits, Spiced Pumpkin Roll, Cranberry Walnut, Soft Dinner Rolls

**1st Course:** Black Bass Signature Bailey's Pâté & Smoked Salmon Mousse

**2nd Course:** Beef Consommé with Roasted Vegetables

**3rd Course:** Baked Lemon Sole with Rock Shrimp and Mussels in a Fish Veloute, Garnished with Hollandaise Sauce

**4th Course:** Spinach Salad with Warm Bacon Vinaigrette

**5th Course:** Fresh Cranberry Sorbet

### Main Course Buffet:

- Fresh Roast Turkey
- Roast Honey Glazed Ham
- **Sides:** Fresh Cranberry Sauce, Oyster-Andouille Cornbread Stuffing, Traditional Herb Stuffing, Giblet Gravy, Tomato Lemon Relish
- **Vegetables:** Green Beans Almondine, Pearl Onions & Peas in Béchamel, Sweet Potatoes, Acorn Squash, Mashed Potatoes

### Dessert:

- Thanksgiving Trio: Mini Pumpkin Pie Tart, Pecan Diamond dipped in chocolate and Apple Mousse Cake
- Pumpkin Cheesecake: Creamy pumpkin cheesecake, whipped cream and candied walnuts (Gluten-Free)
- Layered Apple Pie Verrine: Cinnamon apple pie filling layered with sweet cream, caramel, crushed gingersnaps and an apple chip (Gluten-Free)
- Ice Cream Choices: Cinnamon, Vanilla and Chocolate

### Coffee & Tea

Prix Fixe: \$79.50 per person  
Children 12-16: \$30.00; under 12: \$18.00; 2 and under: free