



# Thanksgiving Celebration

## Nautilus Ballroom

12:00 pm to 4:00 pm ~ Entertainment by Contemporary and Jazz Harpist DL Turner

### **GARDE MANGER**

*Smoked Salmon and Pecan Smoked Trout  
Chive Crème Fraiche*

*Display of Charcuterie, Breads,  
Mustards and Pickles*

*Three Potato Salad with  
Apple Smoked Bacon Lardoons  
Grilled Vegetable Cous Cous Salad  
Tossed Baby Field Greens  
with Lachicotte Dressing  
and Burgundy Dressing  
Wooden Bowl Caesar Salad  
with Cornbread Croutons*

*Exotic Berries, Melons and Fruit  
with Lavender Peach Yogurt*

*Chilled Shrimp and Crab Claws,  
Cocktail Sauce and Old Bay Remoulade*

### **CARVING BOARD**

*Whole Roasted Turkey with  
Giblet Gravy and Cranberry Relish  
Roasted Pork Steamship  
with Apple Chutney  
Herb Rubbed Baron of Beef  
with Horseradish Sauce*

### **TRADITIONAL TRIMMINGS**

*Traditional Cornbread Dressing*

*Braised Collard Greens with Ham Hock*

*Lyonnais New Potatoes*

*Roasted Acorn Squash  
with Cinnamon Butter*

*Low Country Fried Chicken*

*Wild Game Cassoulet*

*Carolina Shrimp Creole*

*Grilled Chicken and Wild Mushrooms*

*Grilled Mahi Mahi with  
Tabasco Buerre Blanc*

### **KID'S SELECTIONS**

*Macaroni and Cheese*

*Crispy Chicken Fingers*

*Smiley Fries*

*Mini Hot Dogs*

*Pudding*

*Jell-O*

**INCREDIBLE SWEETS AND MORE**

**\$32.00** for adults

**\$9.95** for children 4 to 12

*(plus all applicable SC State taxes and Service Charges)*

**For Reservations call (843) 913-2858**