

THIRD ANNUAL THANKSGIVING SUPPER

For this Thanksgiving Celebration, we invite you to gather around the Table with Family and Friends at Sou'Wester . Our Chefs are happy to share some of their favorite menu items that will be served per table, "Family Style".

APPETIZERS

ROASTED SUGAR PIE PUMPKIN SALAD Orange Zest and Dried Cranberries

SOUSED SHRIMP COCKTAIL
Frankie's Original Horseradish Cocktail Sauce

EASTERN SHORE CRAB IMPERIAL

SHAVED DARDEN HAM SOU'WESTER HUSH PUPPIES
Pickled Watermelon Rind with Honey Butter

DEVILED EGGS

ENTREE

HERB ROASTED PENNSYLVANIA TURKEY with Pan Gravy

PAN ROASTED FILET OF ROCKFISH Lemon-Caper Butter and Fennel

SIDES

Green Beans with Mushroom Sauce and Crispy Shallots
Tomato Braised Collard Greens
Sweet Potato Millefeuille with Sorghum Gastrique and Soft Meringue
Buttermilk Mashed Potatoes
Rosemary-Grain Bread Stuffing
Cranberry Relish

DESSERT BUFFET

Apple Pie "Crostata"

Sorghum & Bourbon Pecan Pie

Pumpkin Cream Pie with Gingersnap

Chocolate Ganache Tart

Oatmeal Raisin, Chocolate Chip, Butter Shortbread Cookies

KINDLY NOTE THAT THIS MENU IS SUBJECT TO SEASONAL CHANGES. VEGETARIAN OPTIONS ALWAYS AVAILABLE UPON REQUEST.

THURSDAY, NOVEMBER 22, 2012

3:00 PM to 7:30 PM Reservations recommended (202) 787-6148

\$65 per guest

\$35 per child 6 to 12 years old (children 5 and under dine with our compliments)

Prices include Freshly Brewed Iced Tea or Lemonade.

Prices exclusive of other beverages, tax and gratuity.