

Thanksgiving Reservation Information

We are taking reservations for dinner in the Stone House Only from 11am till 3:15pm. No takeout orders available. Reservations can be made by calling (608) 273-4900 during office hours Monday through Friday from 10am till 4pm.

Please check in for your reservation at The Stable Grill. We will serve complimentary appetizers prior to your Dinner Reservation, please feel free to arrive prior to dinner reservation time to enjoy drinks and apps in Stable.

Appetizers to include:

- Relish Board
- Cheese & Sausage Board
- Stuffed Mushrooms
- Ham and Cheese Puff Pastry
- Nuts and Snacks

A deposit is required for all reservations. You will be asked for a credit card when booking your reservation.

- Please call by Saturday prior to Thanksgiving with any changes to your guest count or cancellations.
- Thereafter a \$25 per person **NON REFUNDABLE** deposit is put on your credit card on Saturday prior to Thanksgiving.
- Your \$25 per person deposit will be applied to your bill on Thanksgiving, minus a \$25 per person cancelation or no show fee.

Thanksgiving Day Menu

At Quivey's Grove

Dinner Entrees

Please enjoy complimentary appetizers in the Stable Grill prior to your dinner reservation.
Dinners include fresh cranberry orange muffins.
Reservations are on a 1½ hour basis.

Roast Turkey \$31.50

A traditional feast of roast turkey breast, apple and black walnut dressing, pumpkin buttered carrots, mashed potatoes, and cranberry chutney. Child<12 \$14.95 Youth 12-15 \$21.95

Prime Rib \$38.50

Slow roasted boneless ribeye, garlic-green onion bread pudding, and a three-cheese stuffed potato.

Crown Roast of Pork Loin \$34.50

Crusted with mustard, fresh sage, and thyme, served with apple brandy cream sauce, mashed potatoes, and apple black walnut dressing.

Roast Duck \$36.50

Semi-boneless roast half duck, glazed with maple syrup, served with port wine cherry sauce, sautéed apples and wild rice.

Squash \$28.50

Squash cup baked with an apple black walnut stuffing, served with a sampling of all the trimmings.

Salmon Filet \$34.50

Pan seared, then baked with a dill, mustard, and caper butter, served with parmesan potato, and a julienne of peppers and zucchini.

Desserts

Pumpkin Pie with fresh whipped cream \$7.50
Gingerbread Steamed Pudding with Brandy Cream Sauce \$8.50
Apple Crisp with Vanilla Ice Cream \$8.50
Turtle Pie \$8.50