

Thanksgiving Reservation Information

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

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

Appetizers to include:

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

You will be asked for a credit card when booking your reservation.

- Please call and give notice 48 hours prior to your Thanksgiving reservation with any changes to your guest count or cancellations.
- Thereafter a \$25 per person **no show / late cancellation fee** is charged to your credit card.



Thanksgiving Menu

Thanksgiving Day at Quivey's Grove

Salem Covenant

We covenant with the Lord and one with another and doe bynd ourselves in the presence of God, to walke together in His waies, according as He is pleased to reveale Himself unto us in his Blessed word of truth. (1629)

Dinner Entrees

Dinners include fresh apple cinnamon muffins.
Reservations are on a 1½ hour basis.

Roast Turkey \$38.95

A traditional feast of roast turkey breast, apple and black walnut dressing, pumpkin buttered carrots, mashed potatoes, and cranberry chutney. Child<12 \$15.95 Youth 12-15 \$22.95

Prime Rib \$49.95

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

Crown Roast of Pork Loin \$38.95

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

Roast Duck \$43.95

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

Squash \$34.95

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

Salmon Filet \$40.95

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 \$8.75
Gingerbread Steamed Pudding with Brandy Cream Sauce \$9.75
Apple Crisp with Vanilla Ice Cream \$9.75
Turtle Pie \$9.75