Thanksgiving at Madison’s
11 am - 5 pm

**FIRST COURSE**
Choice of

- Garden Kale and Lettuce Blend, Marinated Winter Vegetables
- Dark Cove Cheese Fritters, Dried Cranberries, Carringer’s Farm Honey Vinaigrette
- Local Candy Roaster and Sweet Potato Soup
- Sweet Potato Chips, Bourbon Maple Syrup
- Truffle Stuffed Bacon Wrapped Plantation Quail
- Southern Potato Salad, Benton’s Bacon, Roasted Apples, Arugula, Truffle Jus
- Roasted Pear and Butternut Tart
- Melted Dancing Fern, Pecan Crumble, Local Honey, Bitter Greens, Herb Crème Fraîche

**ENTRÉE**
Choice of

- Duo of Oven-roasted Carolina Turkey Breast and Crispy Buttermilk Fried Turkey
- Macaroni and Cheese, Braised Collard Greens, Cranberry Sauce, Giblet Gravy
- Brined and Smoked Pork Tenderloin
- Roasted Sweet Potatoes, Braised Beans, Bourbon Meringue, Pecan Crumble, Smoky Pecan Jus
- 48-Hour Braised Beef Short Rib
- Wild Mushroom and Farro Stuffed Acorn Squash, Braised Garden Kale, Crispy Shallots
- Seared Diver Scallop
- Winter Squash Ravioli, White Wine Cream, Parmesan, Crispy Salsify, Pomegranate Glaze

**DESSERT**
Select One

- Thanksgiving Sample
  - Local Pecan Pie, Apple Pie, Pumpkin Pie
- Spiced Pavlova
  - Pumpkin Vanilla Ice Cream, Cranberry Marmalade
- Chai Crème Brûlée, Vanilla Tuile, Chantilly Cream
- Dark Chocolate Torte
  - Orange Lace Tuile, Vanilla Orange Sauce

$82 Per Person | $45 Per Child Twelve and Under
Tax, Gratuity and Beverages Not Included

*Chris Huerta, Executive Chef  |  John Bowles, Chef de Cuisine
Alyssa Green, Executive Pastry Chef*