



WOODCLIFF
HOTEL & SPA

THANKSGIVING MENU

11.23.2023 | 12PM - 6PM

THIS MENU IS ONLY AVAILABLE TO PARTIES OF FIVE OR LESS

STARTERS | select one

BUTTERNUT SQUASH BISQUE

Maple Ginger Marshmallows

SEARED SEA SCALLOPS

Brown Butter Hollandaise
Capers & Lemon

PORK BELLY

Corn Pudding, Pearl Onions
& Iron Smoke Whiskey Glaze

BBQ SPICED CARROTS

Edamame Hummus
Crispy Chick Peas, Romesco Sauce

SALADS | select one

WINTER GREENS

Endive, Radicchio, Toasted Sharp Cheddar
Apple Butter, Cider Vinaigrette

BIBB LETTUCE SALAD

Shaved Vegetable, Riesling Vinaigrette
Toasted Pumpkin Seeds

ROMAINE CAESAR

Parmigiano Reggiano, White Anchovies
Breadsticks, Pickled Shallots

MAINS | select one

HONEY BRINED TURKEY

Whipped Potatoes, Traditional Stuffing
Green Beans, Gravy | 53

14 OZ. BONE-IN PORK CHOP

Baked Apples, Brussels Sprouts, Parsnip Fries | 59

SOY MARINATED SEA BASS

Asian Pear, Sweet Potato and Fennel | 65

8 OZ C.A.B FILET MIGNON

Mushroom Streudel, Whipped Potatoes
Pearl Onions, Red Wine Demi-Glace | 85

HASSELBACK HONEYNUT SQUASH

Orange-Cranberry Relish, Roasted Oyster
Mushrooms, Sage-Walnut Gremolata | 53

DESSERT | select one

PUMPKIN FOREST CAKE

Pumpkin Mousse, Spiced Cake, Dulce De Leche
Candied Orange

HERBAL FALL HARVEST

Earl Grey Panna Cotta, Honey Roasted Pecans
Figs, Apricots, Pomegranate, Goat Cheese Mousseline

CITRUS & MAPLE

Blood Orange Sponge, White Chocolate Maple Ganache
Caramelized Cocoa Nibs, Hibiscus Sorbet