



LAKE ELMO *Inn*
RESTAURANT | EVENT CENTER | CATERING

10am-5:30pm
\$50 adults
\$25 children 3-11

THANKSGIVING AT THE INN

4-Course Thanksgiving Meal (pick one per course)

1st course:

shrimp cocktail GF
fried ricotta stuffed zucchini blossom
with a pesto and tomato
cheery apple smoothie GF
brie tartlets & prosciutto wrapped asparagus

2nd course:

duck wild rice soup GF
fall festival salad GF
mixed greens, apple, bacon, celery, blue cheese, and candied walnuts with a maple vinaigrette
autumn salad
butternut squash, dried cranberries, and candied almonds with a zesty vinaigrette
vegetable beef soup

3rd course:

traditional Thanksgiving feast:
entree, mashed potatoes, sage dressing, sweet potato
casserole, green beans, and cranberries

entree choices:

roasted turkey GF
Hereford 1881 prime rib GF
potato breaded walleye (GF w/broiled walleye)
butternut squash ravioli

4th course: piece of pie

pumpkin, dutch apple, pecan, or french silk
(GF option= mousse)