

THE MILLY CHALET AT BRIGHTON RESORT PRESENTS

# THANKS GIVING

 *Eat, Drink, & Be Thankful* 

## ENTREES

- SLOW ROASTED TURKEY W/ PAN GRAVY & HOUSE-MADE STUFFING
- HONEY GLAZED HAM W/ SAVORY SWEET POTATOES (GF) (DF)

## APPETIZERS & SALADS

- CHARCUTERIE BOARD
- SMOKED SALMON
- FRESH FRUIT & CRUDITES (V) (GF)
- CHEF BRANDON'S SIGNATURE WASABI DEVEILED EGG (GF)
- CLASSIC DEVEILED EGGS (GF)
- SWEET POTATO SALAD
- HOUSE SALAD (V)

## CARVING STATION

- BEEF TENDERLOIN WITH HORSERADISH & BEARNAISE SAUCE (GF)
- ROLLS WITH WHIPPED & SALTED BUTTER

## SIDES

- GARLIC & HERB MASHED POTATOES (V)
- GREEN BEAN AMANDINE (V)
- ROASTED BRUSSEL SPROUTS (V) (GF)
- POMMES GRATIN (V)
- CANDIED YAMS (V)

## DESSERTS

- APPLE/PUMPKIN/PECAN PIE
- CHOCOLATE BROWNIES
- CHOCOLATE CHIP COOKIES
- RED VELVET CUPCAKES
- PEANUT BUTTER CUPCAKES
- RASPBERRY CHEESECAKE
- CARAMEL BLONDIE CARS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

(V)=VEGETARIAN, (GF) = GLUTEN FREE,  
(DF) = DAIRY FREE, (N) = CONTAINS NUTS

CHILDREN 6 & UNDER  
DINE FOR FREE W/ADULT



**BUFFET RUNS FROM  
NOON - 6:30 PM**

**\$59** ADULTS

**\$30** YOUTH



**NOVEMBER 24TH, 2022**

EXECUTIVE CHEF  
*Brandon Scott*