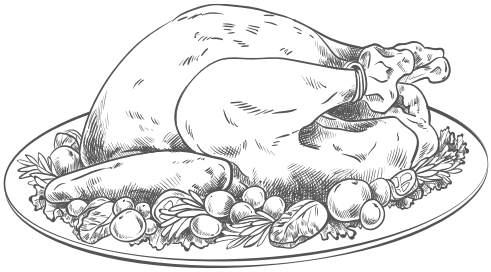
Thanksgiving

DINNER AT THE PAVILION

THURSDAY NOVEMBER 26, 2026



STARTER

Roasted Beet Carpaccio

thinly sliced roasted beets topped with fresh arugula salad, marinated feta, candied cashew herb citrus dressing

SOUP

Butternut Squash

MAIN COURSE

Stuffed Turkey Breast

cornbread, sausage and sage stuffed inside a succulent turkey breast infused with a medley of fresh herbs and served with bourbon cranberry sauce
accompanied with roasted potato casserole, pesto carrots and broccoli almandine

DESSERT

Pumpkin Cobbler

served with salted caramel ice cream

THE PAVILION
RESTAURANT AT
CAILLE BLANC VILLA + HOTEL

$85 US per person

plus tax and service charge

for hotel guests this is included in MAP or AI meal plans

www.cailleblancvilla.com

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