



**Join us for a
Thanksgiving Day Feast!
Thursday, November 23, 2017
11:30am to 3:30pm**

**\$34.95 – Adults
\$29.95 – Veterans & Seniors
\$11.95 – Children Ages 6-10
Children Ages 5 & Under Free**

*a 20% service charge and applicable sales tax will
automatically be added to the total check
alcoholic beverages not included*

Call for reservations: 865.436.9211

**THE
PARKVISTA**
A DOUBLETREE BY HILTON

MENU

Iced Seafood Bar

Shrimp Cocktail with Traditional Cocktail Sauce (All GF)
Alaskan Snow Crab Legs (GF)
Spiced Crayfish (GF)
Steamed Green Lip Mussels on ½ Shell (GF)

Carved by our Chef's

Rosemary & Horseradish Crusted Prime Rib of Beef with Au Jus & Horseradish Cream Sauce (All GF)
Bourbon & Cider Glazed Smoked Pit Ham (GF)
Cajun Roasted Turkey (GF) with Sage Giblet Gravy

Hot Items

Roasted Parsnip Soup (GF)
Butternut Squash Bisque
Roasted Garlic Mashed Potatoes (GF)
Candied Yams with Toasted Pecans (GF)
Green Bean Casserole with Tobacco Onions
Honey & Thyme Braised Baby Carrots (GF)
Traditional Sage Stuffing
Grilled Salmon with Lemon Cream Sauce and Braised Swiss Chard (All GF)
Cranberry Compote (GF)
Sweet Tea Brined Sliced Pork Loin with Green Tomato Chutney (All GF)
Wild Rice with Roasted Brussels Sprouts, Applewood Smoked Bacon & Caramelized Onions (All GF)
Traditional Sister Schubert Rolls
Cornbread Muffins with Honey Butter
Cinnamon Sticky Buns, Petit Pastries, & Breakfast Breads

Smaller People

Chicken Tenders
Tater Tots
Mac & Cheese
Steamed Broccoli (GF)

Salads & Desserts

(Ask Server for Gluten Free Salad Options)
Autumn Field Greens with Assorted Toppings, Dressings, & Vinaigrettes
Apple & Walnut Red Russian Kale Salad (GF)
Sliced Fruit & Berries (GF)
Deep South Pickled Vegetables (GF)
Pumpkin Cheesecake
Bourbon Pecan Pie
Granny Smith Apple Pie
Seasonal Fruit Cobblers
Bread Pudding with Bourbon Caramel Sauce

Gluten Free Desserts Available on Request | Gluten Free Items Are Marked As (GF)

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