

## Magnolia: a Delta Grille's Thanksgiving Menu

This Thanksgiving come spend your afternoon where the past meets the present as Horseshoe customers pass through the doors into the casual fine dining world of the Mississippi Delta of old. A warm welcome and the ambiance of Magnolia, accompanied by Chef James Gentry's inventive twist on traditional Southern fare, creates a one-of-kind experience that can only be found in a region as diverse and unique as the Mississippi Delta.

It is a welcome change from other dining options in the area. Magnolia is open daily for dinner, and is a great place to meet friends or business associates to grab a quality meal in a casual, yet refined, setting.

The holiday menu planned for this Thanksgiving offers you a choice of Appetizers: Arugala Salad, Pickled Beets, Poached Pears, Spiced Pecans & Amish Cheese; or Slow Cooked Berkshire Pork, Caramelized "Sweet Potato Wedges;" or Winter Squash Puree, Sweet Grass Farms Chèvre, Spiced Almonds & Chive oil.

Entrees give you a wide array of choices such as Herb Crusted Turkey Breast, Sage Dressing & Foie Gras-Giblet Gravy; or Crispy Duck, al Orangé, Brown Sugar Crusted Acorn Squash; or Roasted Pork Chop Stuffed with Cranberries & Bleu Cheese, Walnut Honey Sauce; or Grilled Beef Tenderloin, "Braised" Root Vegetables; or Pistachio Crusted Rainbow Trout, Glazed Carrots, Butter Sauce.

For dessert you can chose our Chocolate Temptation, a triple Chocolate combination of Molten Cake, 50's Malt and Milk Chocolate Marquee; or maybe the Brown Butter Custard Blueberry Tart and Cinnamon Ice Cream sounds more to your liking; or Sweet Potato Pie with Whipped Maple-Mascarpone Topping is your pick.

Either way, pick your favorite combination from any of the above for just \$35.00 per person! Reservations are highly recommended; just leave the cooking to us. For more information, call 1-800-303-SHOE and ask for Magnolia's.