



Thanksgiving

M E N U

FOR THE TABLE

HOUSE BISCUITS

pecan maple butter + cranberry preserves

FIRST COURSE

(choose one)

ROASTED BUTTERNUT SQUASH AND CARAMELIZED APPLE SOUP

sage pesto + toasted pumpkin seeds

or

KALE & BRUSSELS SALAD

fuji apple, dried cranberries, spiced pecans, gorgonzola, bacon balsamic vinaigrette

SECOND COURSE

(choose one)

TRADITIONAL TURKEY DINNER

roasted garlic mashed potatoes, apple and chestnut stuffing, green bean casserole, cranberry apple relish, sweet potato casserole, herb gravy

or

BEEF WELLINGTON

8oz filet of beef, puff pastry, mushroom duxelle, roasted garlic mashed potatoes, green bean casserole, red wine demi glace

THIRD COURSE

PUMPKIN PIE

marshmallow meringue

or

FLOURLESS CHOCOLATE CAKE

toasted coconut, caramel, pecans

THURSDAY, NOVEMBER 24TH | 11-5PM

4 COURSE MENU | \$45 PER PERSON

3 COURSE KIDS MENU | \$18 PER