



# Thanksgiving Day Menu

November 25, 2021

*Includes table service of handcrafted breads & our famous sticky buns*

## Starters

*choice of*

ROASTED BUTTERNUT SQUASH &  
GRANNY SMITH APPLE BISQUE

Maytag blue cheese croutons

BRUSSEL SPROUTS &  
RADICCHIO SALAD

fresh pears, crisp beets, roasted pumpkin seeds,  
blood orange vinaigrette

## Main Course

*choice of*

ORGANIC TURKEY

herb roasted Diestel turkey with cornbread and  
sausage stuffing, sour cream mashed potatoes, green beans,  
cranberry orange chutney, sage gravy

GRILLED CENTER CUT FILET\*

au gratin potatoes, wild mushroom and  
cippolini onion compote, winter vegetable medley,  
peppercorn demi-glace

PAN SEARED OCEAN TROUT

roasted sweet potato and corn "chowder",  
topped with fennel arugula salad

EL CHORRO CAULIFLOWER STEAK

roasted cauliflower, harissa chickpea stew,  
sautéed spinach, herb chimichurri

## Desserts

*choice of*

APPLE CRANBERRY COBLER

oatmeal streusel topping, vanilla bean  
ice cream with an apple chip

TRADITIONAL PUMPKIN PIE

cinnamon whipped cream  
and sugar cookie

CHOCOLATE PECAN TORTE

layers of dark chocolate, candied pecans, shortbread crust,  
served with a dark chocolate sauce and white chocolate drizzle

\$84 per person

\$26 children 5-12 years

Price does not include tax or gratuity. A 20% gratuity is added to all bills, day of dining.

A maximum of 6 separate checks will be permitted per party. Please notify your server in advance when ordering.

\*All of our meats & seafood are cooked to order. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness. We are not a gluten free kitchen and therefore cannot guarantee cross-contamination will not occur. You may request gluten free accommodations acknowledging the above.