



Thanksgiving Day Menu

November 23, 2023

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 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 SALMON

roasted sweet potato and corn "chowder", spinach & crispy sweet potatoes

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

\$94 per person*

\$28 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.