



THANKSGIVING DINNER

THURSDAY, NOVEMBER TWENTY-FIFTH | 11:00 AM - 7:00 PM

CANAPÉS

CHEF'S SELECTION

SOUP

BUTTERNUT SQUASH

sage mascarpone, maple, cranberry powder, herb oil

SALAD

ENDIVE

*whipped goat cheese, poached pears, candied walnuts,
apple cider-tarragon vinaigrette*

FAMILY STYLE MAIN COURSE

ROASTED HERITAGE TURKEY

*rosemary gravy, homemade cranberry sauce
(vegetarian option available)*

- side dishes -

CREAMY MASHED POTATOES

ORANGE & TARRAGON GLAZED CARROTS

BALSAMIC MAPLE BRUSSELS SPROUTS

FENNEL SAUSAGE & ROSEMARY FOCACCIA STUFFING

SAUTÉED GREEN BEANS WITH MUSHROOM GRAVY, CARAMELIZED ONIONS & FRIED SHALLOTS

DESSERT

HOMEMADE APPLE PIE OR PUMPKIN PIE

vanilla bean ice cream

\$95 per adult | \$49 per child 12 & under

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.