



THANKSGIVING DINNER

November 22, 2018

First Course

Roasted Butternut Squash Soup
crisp prosciutto | sage crème fraîche

~ or ~

Baby Greens and Arugula Salad
pomegranate | Honey Crisp apples | spicy pecans | goat cheese
lemon cranberry vinaigrette

Second Course

Maple Glazed Brick Oven Roasted Turkey
whipped yams | apricot and pecan stuffing | cranberry sauce
baby carrots | housemade gravy

~ or ~

Oven Roasted Prime Rib
gratin potatoes | bourbon glazed carrots | Brussels sprouts
green peppercorn au jus | horseradish sour cream

~ or ~

Quinoa Stuffed Acorn Squash
roasted corn | pumpkin seeds | baby spinach | feta cheese
gratin potatoes | Brussels sprouts

Third Course

Pumpkin Cheesecake
assorted berries | housemade vanilla ice cream

~ or ~

Apple Pie
housemade vanilla ice cream

Prix fixe: \$49 per person
Tax and gratuity not included