



THANKSGIVING 2019
THURSDAY, NOVEMBER 28RD 12PM TO 4PM

\$60 per person. Tax, beverage, and gratuity additional.

STARTERS

Ancho Chili Pumpkin Bisque

Lobster Fritters

Corn Cream

Fall Harvest Bruschetta

Sour Dough / Butternut Squash / Kale / Goat Cheese / Maple Syrup

SALAD

Classic Caesar

Fresh Baby Romaine / Peppercorn Caesar / Garlic Bread Crumb / Marinated Anchovy

Roasted Beet Salad

Baby Kale / Arugula / Goat Cheese / Candied Walnuts / Honey Citrus Vinaigrette

THANKSGIVING SPECIAL

Turkey Dinner

White and Dark Meat / Pork Stuffing / Mashed Potato / Haricot Vert / Cranberry Chutney / Roasted Carrot / Turkey Gravy

Bacon Wrapped Pork Tenderloin

Butternut Squash Pureé / Braised Kale / Blackberry Sage Gastrique

Open Faced Butternut Squash Ravioli

Mushroom / Madeira / Cream / Sage

DESSERTS

Pecan Pie

Riesling Poached Pear / Vanilla Ice Cream

Apple Crisp

Vanilla Ice Cream

Enjoy a special bottle of wine for just \$30++

