



THANKSGIVING DINNER

THREE-COURSE DINNER

THURSDAY, NOVEMBER 28 | 2-6PM

\$85 PER ADULT; \$49 PER CHILD 12 AND UNDER

FIRST COURSE

Choice of

AUTUMN GREENS

Mixed Chicories, Arugula, Candied Pecans, Blood Orange, Fennel, Onion, Creamy Ricotta, Dill Citrus Vinaigrette

BUTTERNUT SQUASH SOUP

Crème Fraîche, Spiced Pepitas, Sage

ENTRÉE COURSE

Choice of

TRADITIONAL TURKEY DINNER

White and Dark Meat

SEARED ALASKAN HALIBUT

Beurre Blanc

BUTTERNUT SQUASH RAVIOLI

Brown Butter, Pine Nuts, Sage

ROASTED PRIME RIB

Bordelaise, Horseradish Crème

SERVED WITH THE FOLLOWING:

MASHED POTATOES

GREEN BEANS

VEGETARIAN STUFFING

BLOOD ORANGE CRANBERRY SAUCE

GRAVY

DESSERT

Choice of

PUMPKIN PIE

APPLE PEAR BREAD PUDDING

\$35 Corkage Fee

Prices do not include sales tax. For parties of 8 or more, a 20% gratuity will be added.