THE LODGE

THANKSGIVING THREE-COURSE DINNER

- FIRST COURSE -

Choice of

AUTUMN SQUASH BISQUE
Pumpernickel Croutons, Crème Fraîche, Fresh Dill

CRISP APPLE & FENNEL SALAD GF
Chicories, Walnuts, Pomegranate Molasses, Champagne Vinaigrette

- ENTRÉE COURSE -

Choose one

CLASSIC TURKEY DINNER
White and Dark Meat, Buttermilk Mashed Potatoes, Sausage Sage Stuffing, Candied Brandy Yams, Turkey Gravy, Fresh Cranberry Sauce, Green Beans with Cipollini Onions and Pancetta

ROASTED PRIME RIB
Au Jus, Buttermilk Mashed Potatoes, Sausage Sage Stuffing, Candied Brandy Yams, Turkey Gravy, Fresh Cranberry Sauce, Green Beans with Cipollini Onions and Pancetta

SEARED HOKKAIDO SCALLOPS GF
Butternut Squash Purée, Romanesco, Brown Butter Beurre Blanc, Maple Gastrique

WILD RICE RISOTTO V GF
English Peas, Porcini Mushrooms and Shaved Black Winter Truffles

- DESSERT -

Choice of

PECAN PUMPKIN PIE
Fresh Chantilly Crème

DARK CHOCOLATE MOUSSE
Marcona Almond Crumble, Whipped Mascarpone, Fresh Raspberries

$35 Corkage Fee

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