



THANKSGIVING DINNER

Prix fixe: \$49 per person

Tax and gratuity not included

~ 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