

THANKSGIVING DINNER

TO START

SHAVED HARVEST VEGETABLE SALAD

SHAVED PARSNIP, HEIRLOOM CARROTS & BEET ROOT TOSSED W/ ORGANIC MIXED GREENS, CANDIED PISTACHIOS, GOAT CHEESE FOAM & MULLED RED WINE VINAIGRETTE

~OR~

ROASTED BUTTERNUT SQUASH SOUP

HERB ROASTED SQUASH, JUNIPER INFUSED WHIPPED CRÈME FRAICHE, SPICED PUMPKIN SEEDS GARNISHED WITH SQUASH BLOSSOM

MAIN

ROASTED ORGANIC TURKEY PLATE

HERBED STUFFING, CANDIED YAMS, YUKON MASH, GREEN BEAN CASSEROLE, ROASTED FALL VEG & HOUSE CRANBERRY PRESERVE

~OR~

PRIME RIB PLATE

HERBED STUFFING, CANDIED YAMS, YUKON MASH, GREEN BEAN CASSEROLE, ROASTED FALL VEG — +15

DESSERT

DUTCH APPLE PIE

ALA MODE WITH BOURBON CARAMEL SAUCE

~OR~

PUMPKIN PIE

CINNAMON ALLSPICE WHIPPED CRÈME FRAICHE

~OR~

EGGNOG CHEESECAKE

GINGER SNAP CRUST

PER ADULT (NOT INCLUDING TAX & GRATUITY)

— 79

PER CHILD UNDER 12 (NOT INCLUDING TAX & GRATUITY)

— 35