

THANKSGIVING DINNER

\$59 ADULTS | \$29 CHILDREN 12 & UNDER

First Course Options

Pumpkin Veloute Crispy pork, apple and marcona, mizuna

Spinach Salad ^{VEG} Pear, butternut vinaigrette, goat cheese

Beef Neck Terrine Foraged mushrooms, walnuts, ground cherry preserves

Second Course Options

Pork Tenderloin

Bacon, smoked oyster and andouille stuffing, pan jus

Roast Turkey Breast

Truffle butter, mushroom bread pudding, maple pancetta vinaigrette, green beans, confit leg, cranberry conserva, glazed carrots

Vegetarian Roast Duck available

Smoked Prime Rib

Mashed potatoes, green beans, glazed carrots, scotch demi

VEG = Vegetarian





THANKSGIVING DESSERT BUFFET

Bread Pudding

Pumpkin Pie

Tart Tatin

Pecan Tassie

Southern Buttermilk Pie

Cheesecake

Sweet Potato Pie with Honeycrisp &

Kabocha Salad

Fresh Fruit

Assorted Cookies & Cupcakes

KID'S THANKSGIVING DINNER MENU

Tomato Soup with Sour Cream

Strawberry Jello Salad

Turkey Mashed potatoes, green beans, cranberry sauce, traditional gravy

Cheeseburger Sliders and Fries

Spaghetti with Marinara and Meatballs

