

THANKSGIVING

NOVEMBER 25TH 2021

FIRST COURSE

Honeynut Squash Soup

Foie Gras | Toasted Pepita | Pickled Delicata Squash

OR

Fall Chicory Salad

Goat Cheese | Dried Cranberry | Walnuts | Cider Vinaigrette

SECOND COURSE

{Served Family Style}

Thanksgiving Turkey

Sage Stuffing | Garlic Smashed Potatoes | Cranberry Sauce

Haricot Vert Casserole | Glazed Carrots

{ADD TO ANY SIDE} **White Truffle** + 35

THIRD COURSE

Pumpkin Pot de Creme

Graham Cracker Crumble | Italian Meringue

OR

Apple Doughnuts

Lemon Caramel Dipping Sauce

3 Course Menu

\$72 per Person \$38 per Child {Plus Tax & Gratuity}

