
H A P P Y T H A N K S G I V I N G

DINNER

SIXTY-NINE DOLLARS /PER PERSON

APPETIZERS (CHOICE OF)

BISTRO FRENCH ONION SOUP

CARAMELIZED ONION, BEEF BROTH, CROSTINI, GRUYERE

BUTTERNUT SQUASH RISOTTO -ARBORIO RICE, BUTTERNUT SQUASH , GRUYERE

HEIRLOOM BEET SALAD ~ ROASTED BEETS, PECANS, DRY CRANBERRIES,
CRANBERRY VINAIGRETTE, BLUE CHEESE (GF)

TRUFFLED DEVILED EGGS~ STUFFED EGGS, TRUFFLE OIL, CROSTINI, DUCK CONFIT

ENTRÉES (CHOICE OF)

ROAST TURKEY

ROOT VEGETABLE STUFFING, SWEET POTATO PUREE, APPLE-CRANBERRY COMPOTE
CALVADOS PAN GRAVY

POTATO CRUSTED ROCKFISH *

POTATO WRAPPED ROCKFISH / LEMON CAPER BROWN BUTTER/MUSHROOM-ONION CONFIT
FRENCH BEANS/ ROOT VEGETABLE

CROSTINI GLAZED LOIN OF PORK

BUTTERNUT SQUASH PUREE, ROASTED WINTER VEGETABLES, CALVADOS REDUCTION (GF)

DESSERTS (CHOICE OF)

PUMPKIN CHEESECAKE- CARAMEL SAUCE

SORBET AND MIXED BERRIES (GF)

WHITE CHOCOLATE BREAD PUDDING- VANILLA ICE CREAM

(GF) – GLUTEN FREE