



THANKSGIVING MENU

\$46 PER PERSON
(plus tax & gratuity)

DINNER TO INCLUDE
CHOICE OF APPETIZER, ENTRÉE & DESSERT

APPETIZERS

FIELD GREEN SALAD

CANDIED WALNUTS, GORGONZOLA, SHAVED APPLE,
WITH WHITE BALSAMIC VINAIGRETTE

BUTTERNUT SQUASH BISQUE CREAM FRESH, CUMIN OIL

ENTRÉES

SAGE ROASTED STONEWOOD FARM TURKEY SAUSAGE STUFFING, WHIPPED POTATO, HARICOT VERTS & BABY CARROTS, CRANBERRY COMPOTE

PAN SEARED LINE CAUGHT HALIBUT LOBSTER SAUCE, POTATO GNOCCHI, HARICOT VERTS

HERB ROASTED CERTIFIED BLACK ANGUS PRIME RIB WHIPPED POTATO, BRUSSELS SPROUTS, RED WINE SHALLOT AU JUS

ROASTED VEGETABLE EN CRUTE CARROTS, PARSNIPS, LEEKS, ZUCHINNI, FOREST MUSHROOMS, CAULIFLOWER COUS COUS, ROASTED RED PEPPER COULIS