



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