

Thanksgiving Day Dinner
November 26, 2020
Prix fixe 3 course menu

First Course

(Choice of)

Shrimp cocktail

Chilled jumbo shrimp with a tangy cocktail sauce

Fall Maple Bisque

Butternut squash, sweet potatoes and chestnut soup

Arancini

Classic risotto cakes rolled and filled with meat ragu, peas and mozzarella, crispy fried and served with marinara sauce

Seasonal Salad

Baby greens, poached pears, pomegranate and goat cheese tossed in a fig must vinaigrette

Second Course

(Choice of)

Traditional Roasted turkey

Brined Herb Turkey, whipped potatoes, roasted maple glazed carrots, green beans, chestnut onion and sage stuffing, gravy and cranberry sauce

Del Monaco Steak

CAB rib cut 16oz steak grilled to your liking, whipped potatoes and mushrooms ragu

Pasta Primavera

Penne pasta tossed with zucchini, peppers and asparagus in a garlic and basil sauce

Roasted Salmon

Atlantic black pearl salmon served with a creamy asparagus risotto

Dessert

Triple Chocolate cake or Pumpkin cheesecake

Children's Menu

Fall maple bisque or Mixed salad

Traditional Roasted turkey

Brined Herb Turkey, whipped potatoes, roasted maple glazed carrots, green beans, chestnut onion and sage stuffing, gravy and cranberry sauce

Triple Chocolate cake or Pumpkin Cheesecake

\$65 for adults. \$30 for children 12 and under. Excludes beverages, tax and gratuity

Reservations from 12-6pm