

Thanksgiving

Thursday, Nov. 27, 2025 | 12:00 pm - 8:00 pm

3-Course Pre-Fixe : \$85 per person

OpenTable Reservations: tinyurl.com/reserveNHC



Welcome Elixir

"Spiked" Caramel Apple Cider



Warm House Rolls

Cultured Butter

Starter (Choose 1)

Roasted Honeynut Squash Bisque

Spiced Pepitas, Maple Crème Fraîche

Roasted Beet & Spring Mix Salad

Goat Cheese, Toasted Almonds, Golden Balsamic Dressing



Entrée (Choose 1)

Herb Roasted Turkey Breast

Garlic Mashed Potatoes, Herb Stuffing, Pan Gravy,

Buttered Haricots Verts, Shiitake

Seared King Salmon

Winter Vegetable Panzanella, Delicata Squash, Root Vegetables,

Chicories, Roasted Onions, Champagne Dressing

Mushroom Ravioli

Mixed Mushrooms, Roasted Garlic Cream Sauce,

Fresh Herbs, Parmigiano Reggiano



Dessert

Chocolate Lava Cake

Executive Chef Christian Luxton

* Prices quoted are subject to applicable tax and gratuity.

