



GIVE THANKS

THURSDAY, NOVEMBER 26, 2020 | 3-9PM

\$125 PER PERSON | \$45 PER CHILD

FIRST COURSE PLATED

CHOICE OF

SEARED TUNA FATOUCHE

CUCUMBER, BLISTERED MARKET TOMATO, SUMAC, SOREL

PRIME RIB CARPACCIO

HORSERADISH CREME, CRISPY ONIONS, PESTO, NASTURTIUM

WHITE TRUFFLE WINTER SQUASH BISQUE

PETITE HERB SALAD, SESAME

MAIN COURSE

SERVED FAMILY STYLE

SLOW ROASTED AND LIGHTLY SMOKED TURKEY

WILD HERB TURKEY GRAVY, CRANBERRY-ORANGE SAUCE

SIDES

YUKON GOLD MASHED POTATOES, SOURDOUGH STUFFING,
CREAMED GREENS, MAPLE BOURBON BRUSSEL SPROUTS

DESSERT

MOUNTAIN BERRY APPLE CRUMBLE

SALTED CARAMEL ICE CREAM, APPLE CHIPS

FAMILY STYLE ADD ONS & SUBSTITUTIONS \$20

WHOLE ROASTED 2LB
BAJA STRIPED SEA BASS
LEMON BUTTER SAUCE, SALSA MATCHA

BEEF TENDERLOIN ROAST
DEMI GLACÉ, BLISTERED TOMATO BAGNA CAUDA

WHOLE ROASTED SPAGHETTI SQUASH
PAPADEW PEPPERS, SUN DRIED TOMATO RED PESTO, SPICED PEPITAS

ALL MENUS ARE SUBJECT TO PREVAILING TAX. 18% GRATUITY ADDED ON PARTIES OF 8 OR MORE