



PRESENTS

THANKSGIVING DINNER

SERVED FROM 11AM - 8PM

First Course

Roasted Pumpkin Bisque

Velvety Roasted Pumpkin Puree | Maple Creme Fraiche Swirl | Toasted Pepitas | Crispy Sage Leaf

Second Course

Harvest Garden Salad

Baby | Arugula | Frisee & Shaved Endive Roasted Butternut Squash | Dried Cranberries | Spiced Candied Pecans | Shaved, Aged Goat Cheese | Apple Cider-Shallot Vinaigrette

Third Course

Choice of:

Sage Cornbread Stuffed Turkey Breast

Roasted Turkey Breast Roulade | Confit Turkey Leg | Sage Cornbread Stuffing | Truffle Pommes Puree | Bacon-Braised Brussel Sprouts | Cranberry Gastrique | Rich Turkey Jus

*Prime Rib of Beef

Slow Roasted Prime Rib | Carved Medium-Rare | Potato Dauphinoise | Charred Broccolini | Wild Mushroom Bordelaise | Horseradish Cream

Fourth Course

Choice of:

Bourbon Pecan Pie

Decadent Pecan Pie | House Bourbon | Sweetened Whipped Cream Rosette | Candied Pecan Crumble

Pumpkin Pie

Creamy Pumpkin Pie | Sweetened Whipped Cream Rosette

\$75 per Adult | \$35 for Children 12 & under

Tax & Gratuity Additional

*Items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.