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H A P P Y T H A N K S G I V I N G

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1PM – 8PM  
SIXTY FIVE DOLLARS /PER PERSON

APPETIZERS (CHOICE OF)

BISTRO FRENCH ONION SOUP  
CARAMELIZED ONION, BEEF BROTH, CROSTINI, GRUYERE

BUTTERNUT SQUASH RISOTTO -ARBORIO RICE, PEPITOS, SAGE-CHILE BUTTER

HEIRLOOM BEET SALAD - ROASTED BEETS, PECANS, DRY CRANBERRIES,  
CRANBERRY VINAIGRETTE, BLUE CHEESE (GF)

TRUFFLED DEVEILED EGGS- STUFFED EGGS, TRUFFLE OIL, CROSTINI, DUCK CONFIT

ENTRÉES (CHOICE OF)

ROAST TURKEY  
ROOT VEGETABLE STUFFING, SWEET POTATO PUREE, APPLE-CRANBERRY COMPOTE  
CALVADOS PAN GRAVY

POTATO CRUSTED ROCKFISH\*  
POTATO WRAPPED TROUT / LEMON CAPER BROWN BUTTER/MUSHROOM-ONION CONFIT  
FRENCH BEANS/ ROOT VEGETABLE

NEW YORK STRIP STEAK (GF)\*  
GARLIC-CHEDDAR MASHED POTATOES / ASPARAGUS / RED WINE SAUCE

DESSERTS (CHOICE OF)

PUMPKIN CHEESECAKE- CARAMEL SAUCE

*BELGIAN CHOCOLATE MOUSSE - BELGIAN DARK CHOCOLATE*

*APPLE FINANCIER AND APPLE TART- CARAMEL SAUCE AND BUTTER PECAN ICE CREAM*

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(GF) – GLUTEN FREE