

# Thanksgiving Menu

## Vegetarian Dinner \$45

**Upgrade to Bottomless Mimosas +\$20**  
(Dinner is Served with 1 mimosa OR coffee/tea service)

**1ST COURSE | Butternut Squash Bisque (GF)**  
with Cinnamon Dust Drizzled with Chive Oil

**2ND COURSE | Ratatouille Wellington (V)**  
with Winter Harvest Vegetable and Romesco Sauce

### Choice of Two Sides

(add additional side for \$6.00)

- Whipped Potatoes
- Baked Yams
- Roasted Brussels Sprouts

### 3RD COURSE | Dessert

Choice of One

- Pumpkin Pie  
*Topped with Caramel Drizzle, Candied Pecans, Whipped Cream and Fresh Berries*
- Apple Pie  
*with Caramel Drizzle and Scoop of Ice Cream*

Executive Chef: Daniel Sargent  
Sous Chef: Bryan Kashak

\*18% gratuity will be added to all parties of 8 or more guests. | no split checks for parties of 8 or more

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

## Thanksgiving Dinner \$50

**Upgrade to Bottomless Mimosas +\$20**  
(Dinner is Served with 1 mimosa OR coffee/tea service)

**1ST COURSE | Butternut Squash Bisque (GF)**  
with Cinnamon Dust Drizzled with Chive Oil

**2ND COURSE | Oven Roasted Turkey Breast**  
*Brined with Herbed Stuffing, Cranberry Sauce and Turkey Gravy*

### Choice of Two Sides

(add additional side for \$6.00)

- Whipped Potatoes
- Baked Yams
- Roasted Brussels Sprouts

### 3RD COURSE | Dessert

Choice of One

- Pumpkin Pie  
*Topped with Caramel Drizzle, Candied Pecans, Whipped Cream and Fresh Berries*
- Apple Pie  
*with Caramel Drizzle and Scoop of Ice Cream*

### Kids 12 and Under \$16

- Turkey, Gravy, and Mashed Potatoes
- Kids Mac and Cheese
- Corn
- Served with Fruit and a Cookie

\*A basket of fresh baked dinner rolls will be served with every table

