

"Thanksgiving Traditions"

Warm Mulled Cider Taste paired with our Autumnal Splendor Bisque of
Butternut Squash, Kabocha Squash, Sweet Potatoes, Pears, and
Apples with Salted Maple Cream

A Puff of Venison Stew in Pastry

Parsnip & Root Vegetable Tot with Cherry Applesauce

Turkey Breast Stuffed with Pears, Chestnuts, Golden Raisins, and Sage
Orange Infused Cognac Gravy Accompanies

Rosemary Turkey Leg Confit with Turkey Glace

Sausage and Apple Cornbread Stuffing

French Green Beans with Roasted Acorn Squash,
Toasted Almonds, and Caramelized Onions

Whipped Buttermilk Potatoes with Truffle Essence

Pineapple and White Cheddar Casserole

Sweet Potato Au Gratin with Cream, Thyme,
Spiced Pecans, and Brown Sugar Topping

Parmesan and Black Pepper Brussels Sprouts

Fresh Cranberry Sauce with Citrus, Ginger, and Pomegranate

Colonial Style Rolls with Whipped Honey Butter

Dessert Trio: Apple Turnover, Pecan Cookie with Butterscotch Milk,
and Pumpkin Cupcake with Cream Cheese Frosting & Candied Ginger

Ages 12 and Over - \$55 per person

3 and Under are Free

Ages 4-11 \$25

20% gratuity and 6% tax will be added to the bill

November 2017