



# THANKSGIVING 2019

## STARTER

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Polenta, gruyere, parmesan with hazelnuts, thyme and mushroom medley

## SALAD

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(Choose One)

Persimmon, burrata, sherry maple sunchokes

Endive, arugula, apple, pecan, goat cheese, and cranberry

Farro, black rice, roasted squash, mustard greens in a light lemon vinaigrette

## SOUP

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Roasted butternut squash soup with sage parmesan crouton

## ENTRÉE

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(Choose one)

Orange sage roasted turkey with sausage dressing, mashed potatoes, gravy, Brussels sprouts, and cranberry sauce

Cod, heirloom squash puree, and fall vegetable medley

Spanish pork loin, sausage apricot stuffing, glazed carrots, preserved orange marmalade

Roasted squash with pumpkin seed pistou, black rice, and quinoa

## DESSERT

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(Choose one)

Classic pumpkin pie with chantilly cream

Salted caramel chocolate tart

Iron skillet apple crisp with vanilla bean ice cream

ADULTS 44.00 CHILDREN 12 & UNDER 22.00  
PRICE DOES NOT INCLUDE WINE, TAX OR GRATUITY

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