



THANKSGIVING

menu

Three Course Dinner
\$49.99 per person*

Optional Wine Pairing
\$22 per person*

SOUP

Butternut Squash Puree
Maple Crème Fraiche

MAINS

Traditional Turkey Dinner
Sage Roasted Turkey and Gravy, Buttermilk Mashed Potatoes, Candied Sweet
Potatoes, Sautéed Brussel Sprouts

or

Pecan-Crusted Stuffed Pork Loin, Apricot Glaze
Stuffed with Dried Apricots, Wild Rice and Fresh Herbs, Buttermilk Mashed
Potatoes Candied Sweet Potatoes and Sautéed Brussel Sprouts and Double Smoked Bacon

DESSERT

Homemade Pumpkin Pie
with Chantilly Cream

Please notify your server of any allergies. Taxes and gratuities are in addition. An
automatic gratuity of 18% will be added to parties of 8 or more.