



- THANKSGIVING DINNER -

ADULTS \$35 | CHILDREN \$15

CHEF'S FEATURE

Served with choice of starter and dessert from Traditional Menu
Fresh Scallops with Seaweed Tempura, Stock Pearls, Squid Ink Tuile, and Blue Potato Hot Espuma.

TRADITIONAL MENU

Special three-course menu with choice of starter, entrée, two sides, and dessert

STARTER

Pumpkin Bisque
Roasted Squash Soup
Green Salad with Roasted Beets

ENTRÉE

Roast Turkey Breast
Double Cut Pork Chops
Prime Rib of Beef
Vegan Meatloaf

SIDES

Faro Risotto with Chanterelles
Jalapeño Sweet Potato Mash
Baked Potato
Mashed Potatoes
Savory Stuffing
Sautéed Wild Mushrooms
Roasted Seasonal Vegetables
Rice Pilaf

DESSERT

House Made White Chocolate Cheesecake with Red Currant Coulis
Financier with Homemade Pumpkin Pie Ice Cream
Pumpkin Pie
Pecan Pie