

Thanksgiving Menu

THREE-COURSE MENU

\$59.00 PER PERSON | AVAILABLE 12PM TO 9PM

Available for Dine-In, In-Room Dining, or Take-Out

Kindly note: No substitutions or modifications are available.

Starter - Choose one

Thanksgiving Salad

A blend of mixed greens, pomegranate seeds, blue cheese, crisp apples, candied walnuts, and pomegranate vinaigrette

Soup of the Season

French Onion Soup OR Pumpkin Bisque

Enhance your starter for an additional \$6.00:

Shrimp Cocktail OR

Fried Burrata

Crusted polenta served over pesto tomato salsa, finished with a balsamic glaze

Main Course - Choose one

Roasted Turkey Breast

Traditional holiday favorite served with mashed potatoes, herb stuffing, roasted vegetables, turkey gravy, and cranberry sauce

Roasted Pork Loin

Served over creamy polenta with tender asparagus, finished with a warm pumpkin sauce

Braised Short Rib

Slow-cooked and served with scalloped potatoes, asparagus and finished with a honey rich red wine reduction

Pistachio-Crusted Salmon

Paired with mushroom risotto, caramelized carrots, and fava beans topped with a saffron-infused sauce

Traditional Spanish Shrimp Paella

Brown rice with andouille sausage, clams and shrimp

Vegetable Lasagna

Layers of zucchini, mushrooms, spinach, bell peppers and fresh herbs with ricotta, mozzarella and parmesan in a classic marinara sauce

Dessert - Choose one

Pumpkin Pie, Cheesecake, Chocolate Cake
or Crème Brulee (GF)

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.