LOAM

THANKSGIVING PRIX FIXE MENU

We will be open Thursday, November 27th from 2pm-7pm to host you & your guests in our dining room.

We are also allowing togo orders to be made in advanced. You may pick up your togo dinner from 1pm-2pm before we open our dining room to guests. Togo dinners must be paid for & reserved by Thursday, November 20th.

This menu may be slightly adapted based on ingredient availability from our local farmers.

Without previous notes, we may not be able to accommodate dietary restrictions or certain allergies.
Adults are $110 per person. Children under five are free with an adult meal purchased.
Children 5-12 are $35 per person.

MAIN COURSE CHOICE

TRAEGER WHOLE BIRD SMOKED TURKEY PIECES
or
PASTURE RAISED PRIME RIB* (+$25 per person)
or
ROASTED VEGETABLES, MUSHROOM**, & BUTTERNUT SQUASH RISOTTO

FAMILY STYLE SIDES FOR EVERY TABLE

CHANTERELLE** MUSHROOM STUFFING
HOUSE BRIOCHE ROLLS WITH HONEY BUTTER
ROASTED FARM BRUSSEL SPROUTS
ROOT VEGETABLE PUREE
TURKEY GRAVY
ROASTED SWEET POTATOES & CANDIED HAZELNUTS
CHICORY SALAD
BLOOD ORANGE CRANBERRY SAUCE

DESSERT OPTION

CINDERELLA PUMPKIN CHEESECAKE
or
BERRY COBBLER ALA MODE

ALA CARTE

1/2 DOZEN OYSTERS* $18 | DOZEN OYSTERS* $32
SECOND HELPINGS OF A SIDE $8 PER PERSON
ADD AN EXTRA DESSERT $12 PER PERSON

Menu proudly prepared by Chef de Cuisine Corey Taylor & Hospitality curated by Kim Lattig.
**Wild mushrooms are not an inspected product.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Our culinary team politely declines any substitutions made to the menu. Adaptions based on allergies may be accommodated.
Automatic 20% Gratuity added to parties of 8 or larger.
Follow us on social media @loamkitchen & make your next reservation before you leave!