



THANKSGIVING DINNER

\$65 ADULTS | \$25 CHILDREN

START

ROASTED BEET SALAD | WINTER CITRUS | ROASTED PEAR | PISTACHIO

MAIN

SLOW ROASTED DIESTEL TURKEY BREAST | CONFIT TURKEY LEG | ROSÉ CRANBERRY SAUCE

OR

PRIME RIB ROAST | MERLOT AU JUS | HORSERADISH CRÈME FRAÎCHE

OR

PUMPKIN RAVIOLI | SAGE CREAM | HAZELNUT

FAMILY STYLE SIDES

POMMES PURÉE | DRIPPING GRAVY

APPLE SAGE STUFFING

HARICOTS VERTS CASSEROLE

CANDIED YAM | TOASTED MERINGUE

DESSERT

PUMPKIN PIE

EGGNOG PANNA COTTA

CHOCOLATE POTS DE CRÈME

WE ARE GRATEFUL FOR YOU! THANK YOU FOR CELEBRATING WITH US!

DATE:

11/23/23

CHEF:

Jason Custer

**consuming raw or undercooked food items
may increase your risk of foodborne illness*