



THANKSGIVING DINNER

START

ROASTED BEET SALAD | WINTER CITRUS | FAT UNCLE FARMS ALMOND

MAIN

SLOW ROASTED TURKEY BREAST | TURKEY LEG BALLOTINE | ROSÉ CRANBERRY SAUCE

OR

PRIME RIB ROAST | AU JUS | HORSERADISH CRÈME FRAÎCHE

OR

PUMPKIN GNOCCHI | SAGE CREAM

FAMILY STYLE SIDES

CANDIED YAMS

MUSHROOM STUFFING

POMMES PURÉE | DRIPPING GRAVY

HARICOTS VERTS CASSEROLE | FRIED SHALLOTS

DESSERT

PUMPKIN PIE

MAPLE PECAN CHEESECAKE

CHOCOLATE BUDINO

THANK YOU FOR CELEBRATING WITH US, WE ARE THANKFUL FOR YOU!

\$75 ADULTS

\$25 CHILDREN 12 AND UNDER

DATE:

11/28/24

CHEF:

Jason Custer

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