



Happy Thanksgiving

FIRST COURSE

Ginger Squash Soup

toasted pepitas, spicy caramel popcorn

-

MAIN COURSE

(select one)

Roasted Turkey Breast

confit turkey stuffing, roasted & caramelized haricot verts, natural jus

Bourbon-Glazed Ham

whipped sweet potatoes, roasted sunchokes, gremolata, sorghum

Seared Sea Scallops*

*apple-celery root puree, walnut spätzle, compressed apples, sage gastrique
(\$5 supplement)*

Roasted Filet Mignon*

*crushed Yukon potatoes, caramelized brussels sprouts, cranberries, beet marmalade, red wine jus
(\$8 supplement)*

-

DESSERT

Apple Cranberry Cobbler

cinnamon streusel, fresh cranberries and apples, gelato

\$45 per guest | \$20 children under 12

Optional Wine Pairings

\$6 per course | \$15 for three courses

**This item may be undercooked. Consuming raw or undercooked to order meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

