

Thanksgiving Dinner Menu

November 28th 2019

First Course

Butternut Squash Soup, Thyme Cream, Pickled Red Onion
OR
Lobster Bisque

Second Course

*Spring Greens, Grilled Apples, Toasted Walnuts, Dried Cranberries, Goat Cheese,
Carrot Cake Croutons, Granny Smith Vinaigrette*
OR
*Spinach, Candied Pumpkin, Pickled Red Onion, Gorgonzola, Toasted Pumpkin
Seeds, Balsamic Vinaigrette*

Third Course

Roasted Organic Turkey
OR
Sliced Roasted Beef Tenderloin, Garlic Mashed Yukon Potatoes, Rich Demi-Glace
OR
Pan Seared Scallops, Seared Cabbage & Portobello, Shrimp Chive Beurre Blanc
OR
Mushroom & Root Vegetable Terrine, Yukon Mashed Potatoes, Garden Pesto Sauce

Fourth Course

Dessert Buffet

\$70.00 / 4 Course
Wine Pair \$30/person
\$25 / Kids 6-12
Free / Kids 6 & Under

