

THANKSGIVING

NOVEMBER 23RD, 2023

\$85 PER PERSON (NOT INCLUSIVE OF TAX & GRATUITY)

EXECUTIVE CHEF: WILL BURGESS | LEAD SOUS CHEF: CHAINEY KUYKENDALL | SOUS CHEF: KYLE HAUGEN

FIRST, CHOICE OF:

TUSCAN KALE / GFO, DFO, VEG

ROASTED BEETS, GORGONZOLA, PICKLED ONIONS, RYE CROUTONS, MUSTARD VINAIGRETTE

SMOKED TROUT RILLETTE / GFO

WHITE TRUFFLE OIL, CHIVES, CROSTINI

BUTTERNUT SQUASH BISQUE / V

PORT REDUCTION, TOASTED PUMPKIN SEEDS

SECOND, CHOICE OF:

TURKEY BREAST / GFO

WHIPPED POTATOES, BRUSSELS SPROUTS, CRISPY STUFFING, NATURAL JUS,  
CRANBERRY-ORANGE COMPOTE

PORK LOIN\*\* / GF, \*

RED CABBAGE SALAD, BAKED CHERRIES, APPLE, ALMOND DUKKAH

KING OYSTER MUSHROOM SCHNITZEL / VEG

GRILLED SWEET POTATO, WILTED KALE, MARSALA & APPLE REDUCTION

JUMBO LUMP CRAB CAKE

WILD RICE, HARICOTS VERTS, MUSHROOM CREAM, CRISPY SHALLOTS

THIRD, CHOICE OF:

CHOCOLATE PUMPKIN TIRAMISU / GF, V

CHOCOLATE & SPICED PUMPKIN CAKE, TOASTED MARSHMALLOW FLUFF,  
GINGERSNAP & COCOA NIB CRUMBLE

BURNT ORANGE CRÈME CARAMEL / GF, VEG

CANDIED ORANGE, ROSEMARY

APPLE GALETTE / VEG

VANILLA ICE CREAM, SPICED PECANS