



2PM - 9PM

THANKSGIVING 3 COURSE DINNER MENU

Starters:

choice of one

Cranberry Walnut Salad

Mix greens, candied walnuts, dried cranberries, sliced apple, goat cheese, and cranberry vinaigrette.

Roasted Butternut Squash Soup

Toasted pumpkin seeds, cream, and micro greens.

Entrees:

choice of one

Herb Marinated Sliced Turkey \$55

Mash potato, root vegetables, house made gravy, stuffing, and cranberry sauce

Pan Seared Salmon \$50

Tricolor quinoa salad, cherry tomatoes, red onions, cucumbers, fresh herbs, and red lentil sauce

16oz Prime Rib \$70

Mash potato, charred broccolini, sweet peppers, and au jus

Dessert:

choice of one

Pumpkin Cheesecake Sweet Potato Flan

