



THANKSGIVING

3 COURSES: \$55 PER PERSON

first choose one

ROASTED BUTTERNUT SQUASH SOUP
maple crème fraîche, crunchy carrots

ORANGE GLAZED ROASTED BABY CARROTS
burrata, crispy pancetta, basil

MARKET SALAD
maple dressing, spicy pecans, figs, shaved apple, fourme d'ambert

second choose one

HANGER STEAK
tiny potatoes, aioli, chimichurri, carrots, romesco sauce

ATLANTIC SALMON
market greens, pancetta, corn puree, persillade

WILD MUSHROOM RISOTTO
butternut squash, asparagus, truffle

APPLE CIDER BRINED, SLOW ROASTED TURKEY BREAST
brioche & duck fat onion stuffing, gravy, cranberry relish,
yukon gold potato puree, crispy brussels sprouts

third choose one

PUMPKIN PIE TART
salted caramel, cinnamon ice cream

GALA APPLE STRUDEL
dried fruit marmalade, winter spiced anglaise



EXECUTIVE CHEF: ALEX MIXCOATL

• CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR
RISK OF FOOD BORNE ILLNESS.



THANKSGIVING

KIDS UNDER 12 - 2 COURSE: \$25

main *choose one*

MAC & CHEESE

MARGHERITA PIZZA

TURKEY PLATE

PASTA MARINARA

dessert *choose one*

PUMPKIN PIE TART

salted caramel, cinnamon ice cream

GALA APPLE STRUDEL

dried fruit marmalade, winter spiced anglaise



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