Thanksgiving Day Menu

($70 per person) • Three Course Meal

Starters – Choose One

Fall Salad (GF)
A vibrant blend of endive, mixed greens, and radicchio, tossed with sweet dates and crisp pear, crowned with crushed pecans and creamy blue cheese, all drizzled with maple dressing

Acorn Squash (GF)
Stuffed with shrimp, mixed veggies, panko, crispy bacon, natural sauce

Butternut Squash Soup (GF)
Topped with crushed hazelnuts, drizzle paprika herbed oil

Apple Burrata (GF)
Baked apples, burrata cheese, spiced pumpkin seeds, scallions, pomegranate arils, house balsamic glaze

Avocado Fries (GF)
Crispy, panko Parmesan, lemon zest sweet chili ginger sauce

Fig Flatbread (GF)
Pistachio, goat cheese, figs, truffle honey, arugula

Brussels Sprouts (GF)
Applewood bacon, hot honey, pecorino Romano, crispy shallots

Choice of Entrée

Traditional Turkey (Organic) (GF)
White and dark meat, chestnut stuffing, shiitake-shallot gravy, homemade cranberry-pomegranate sauce

Butternut Squash Ravioli (Homemade)
Creamy truffle sauce, caramelized walnuts

Chicken Burrata (Organic Free Range) (GF)
Pan fried, panko, arugula, tomato, onions, burrata, house dressing

Branzino (GF)
Delicately seared and seasoned with fine herbs, capers, cherry tomatoes, Mayer lemon, white wine

Codfish (GF)
Pan seared, pistachio crusted, ginger champagne mustard sauce over mashed potatoes

Rack of Lamb (GF)
Oven-roasted with garlic, olive oil, thyme, and rosemary, served with seasonal vegetables

Pork Shank – Osso Bucco (GF)
Slow-braised for 6 hours in all-natural juices until perfectly tender and fall-off-the-bone. Served with creamy squash risotto

Surf & Turf (GF)
8 oz Center-Cut Filet Mignon topped with grilled shrimp, finished in a rich Argentine herb butter cream sauce served with smashed roasted potatoes in truffle parmesan

Dessert Choice: Tiramisu or Pecan Pie or Very Cherry Gelato

Kids Menu $25

Turkey, Burger, Pasta, Chicken Tenders & Fries, Mac n’ Cheese

(Includes Ice Cream, Juice and Soda)