

Thanksgiving Day Menu

(\$59 per person)

Four Course Meal

Appetizers choose one:

Acorn Squash (GF)

stuffed with shrimp, mixed veggies. panko, natural sauce

Butternut Squash Soup with Stuarts Apples, served with Toasted Chestnuts (GF)

Burrata (GF)

Baked Stuart’s apples, burrata cheese, spiced pumpkin seeds, scallions, pomegranate arils, house balsamic glaze

Periogis

Cheese and Potato Based, Pan Fried, Bacon, Sage Brown Butter Sauce

Rice Balls (GF)

Risotto, Wild Mushrooms, Truffle Oil, Mozzarella Cheese, Parmesan Dip

Brussels Sprouts (GF)

roasted, bacon, garlic, scallion, Olive Oil, Creamed Blue Cheese

Salad:

Spinach Salad: Baby Spinach, Dry Cranberries, Pecans, Butternut Squash, Poppy Seed Honey Lime Dressing

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

Barnwood Chicken (Organic Free Range) (GF)

breast of chicken, parmesan and panko crusted, pan fried, crispy bacon, smoked mozzarella cheese, bourbon mushroom sauce

Salmon (GF)

Atlantic, grilled, white wine, dill lemon sauce

Codfish (GF)

pan seared, fine herbs, olive oil, apple salsa, ginger champagne mustard sauce over mashed potatoes

Rack of Lamb (GF)

Broiled, pistachio crust, rosemary-thyme sauce

Surf & Turf (GF)

The best of land and sea, all on one plate. Petite Filet mignon 6oz, in a herb butter sauce paired up with seared shrimp & grits in a marinated sweet chilli sauce.

Dessert Choice: Warm Apple Cider Donut with Salted Caramel Gelato, Pecan Pie or Tiramisu

Kids Menu \$25

Turkey, Burger, Pasta, Chicken Tenders & Fries, Mac n’ Cheese
(Includes Ice Cream, Juice and Soda)