

Thanksgiving Dinner

Thursday, November 25th, 2021



FIRST COURSE

(choice of)

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Potato Leek Soup

Crispy Parsnips

Bibb Salad with Asian Pears

Candied Walnuts, Maytag Blue, Persimmon & Pomegranate Vinaigrette

ENTRÉE

(choice of)

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Citrus Grilled Boneless Turkey

Giblet Gravy

Peppercorn Crusted Prime Rib

Au Jus, Horseradish Crème

TRIMMINGS

(choice of 3)

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Grilled Asparagus with Crispy Shallots & Maitake Cream

Scallion, Bacon, & Corn Soufflé

Warm Brussels Sprout Salad with Herb, Maple, & Dijon Vinaigrette

Roasted Garlic & Chive Smashed Potatoes with Giblet Gravy

Cranberry & Sourdough Stuffing

Roasted Butternut Squash Purée with Burnt Meringue

DESSERT

(choice of)

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Pumpkin Cheesecake

Bourbon Pecan Glaze

Cranberry Peach Cobbler

Maple Crème Anglaise



\$75 per guest

THE FINE PRINT

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Consuming raw or undercooked seafood may increase your risk of food borne illness. Before placing your order please inform your server if a person in your party has a food allergy. If you have chronic illness of the liver stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.