

Thanksgiving Menu

SUNDAY OCTOBER 11TH

**\$115 PER PERSON, INCLUDING A GLASS OF SPARKLING WINE
CHOICE OF ONE SELECTION PER COURSE**

LUNCH :11AM-3PM

DINNER:4PM-8PM

CHILDREN AGES 4-11 :\$55

KIDS MENU AVAILABLE

APPETIZERS

BROWN BUTTER SUNCHOKES SOUP

Apples, Toasted Hazelnuts, Crispy Sunchoke, Chive Oil

ROASTED PEAR & ARUGULA SALAD

Roasted Pear · Arugula · Radicchio · Ricotta Salata · Toasted Hazelnut · Cranberry · Balsamic-Honey Vinaigrette

SEARED SCALLOPS

Cauliflower Puree, Beetroot Tartare, Pickled Mustard Seed, Apple & Chive Oil

MAIN COURSE

TRADITIONAL ROASTED TURKEY

Potato Purée, Herb Stuffing, Roasted Seasonal Vegetables, Gravy Cranberry - Sage Jus

SEARED SALMON

Atlantic Salmon, Potato Purée, Spinach, Fennel Confit, Red Butter Sauce

RAVIOLI

House-made Ricotta Ravioli,
Butternut Squash Sauce, Wild Mushroom, Brown Butter, Hazelnuts, Crispy Sage

WILD MUSHROOM WELLINGTON (V)

Wild Mushroom, Spinach, Toasted Walnuts, Caramelized Onion, Vegan Puff Pastry, Mushroom Jus, Crispy Sage

DESSERT

PUMPKIN CHEESECAKE

Maple Caramel, Spiced Whipped Cream, Candied Pecans

PEAR & RICOTTA TART

Maple Mascarpone, Amaretti Crumble, Cinnamon

V: Vegan