



Thanksgiving 2025 Dinner Menu

\$96pp

STARTERS

ROASTED BUTTERNUT SQUASH SOUP

Cinnamon Cream

WARM BRUSSELS SPROUT & KALE CAESAR SALAD

Warm Shaved Brussels Sprout, Organic Kale, Crispy Parmesan Toast

FUJI APPLE, STILTON & ENDIVE SALAD

Candied Walnuts, Cranberries, Cider Vinaigrette

WARM BAKED BRIE WITH APPLES

Puff Pastry, Red Seedless Grapes, Raspberry Coulis

SHORT RIB RAVIOLI

Wild Mushrooms, Marsala Reduction, Piavé Cheese

ENTRÉES

FARM-RAISED ROASTED TURKEY

Herb Stuffing, Cinnamon Scented Sweets, Haricot Verts, Cranberry-Pecan Chutney

PAN-ROASTED HALIBUT & POMMES ANNA

Poached Tear Drop Tomatoes, Braised Brussels Sprouts, Basil Walnut Pesto

LONG ISLAND DUCK BREAST

Caramelized Pear, Sautéed Spinach, Pine Nuts, Cassis Demi Glace

PRIME RIB OF BEEF

Crispy Potato Cake, Grilled Asparagus, Pinot Noir Reduction

- Vegetarian entree available upon request -

CHILDREN \$39 (under 10 years)

Includes choice of one of the below entrées and dessert

CHILDREN'S TURKEY DINNER

CHICKEN FINGERS WITH FRENCH FRIES

THREE-CHEESE MAC 'N CHEESE

DESSERTS

Apple Cobbler

Pumpkin Pie

Pecan Pie

Chocolate Torte

Choice of Coffee or Tea

Sorry, No Sharing or Substitutions Please – 20% Gratuity added to parties of 6 or more