



Thanksgiving Prix Fixe Dinner Menu

2026

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* *Add \$12

Crispy Potato Cake, Grilled Asparagus, Pinot Noir Reduction

- Vegetarian/Vegan Available Upon Request -

CHILDREN \$40 (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

Includes Choice of Coffee or Tea

\$98pp

***Denotes additional fee**

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