

*Traditional
Thanksgiving
5 Course
Dinner*

\$65 per person
Available in-house on
Thanksgiving Day

Appetizer

Atlantic Salmon, Sundried Tomato & Fennel Strudel
Wrapped in puff pastry with red pepper jam & aged balsamic

Soup

Butternut Squash Soup
Creamy soup with prosciutto chips & sunflower seeds

Salad

Festive Baby Organic Patch
Local farm baby greens, dried cranberry, cinnamon walnuts,
teardrop tomatoes, cucumber, & champagne vinaigrette

Entrée

A Traditional Feast
Roasted boneless citrus-brined white & dark meat; maple-glazed
ham; apple, sausage, & sage stuffing; Grand Marnier &
orange-glazed sweet yam; green bean casserole; turkey gravy &
cranberry chutney

Finale

Pecan & Pumpkin Pie
Maple whipped cream & winter berries