

Prix Fixe**Adults 69.99****Children 29.99****FIRST COURSE** (CHOOSE 1)**roasted butternut squash soup** V/GF**wild mushroom truffle soup** V/GF**harvest salad** ~ baby greens, candied walnuts, green apple, goat cheese, dried cranberries, vinaigrette V/GF**the wedge** ~ baby iceberg, bacon crumbles, shaved onion, heirloom cherry tomato, croutons, citrus roquefort dressing GF**zin bites** ~ filet mignon and goat cheese stuffed into crispy puff pastry with zinfandel shallot sauce**MAIN COURSE** (CHOOSE 1)**roasted turkey breast** ~ borsin herb mashed potatoes & gravy, dried fruit stuffing, and haricot verts, port cranberry relish ***substitute gluten free quinoa stuffing \$3*****honey glazed oven roasted salmon** ~ roasted beets and brussels sprouts, brown butter lime sauce GF**pan seared cauliflower steak** ~ haricot verts, baby red potatoes, sweet red chili, tahini dressing V/GF**12 oz center cut NY** ~ potato croquette, asparagus, mushroom cognac three peppercorn sauce ***add \$15*** GF**DESSERT** (CHOOSE 1)home made bourbon sweet potato pie with crème fraîche and praline crumble
chocolate mousse with strawberry coulis GF

*mindy's chèvre cheesecake praline crusted, brûlée & topped with 25 yr old balsamic vinegar & berries *add \$7*

*pumpkin spice crème brûlée *add \$5*

SHARED SIDES FOR THE TABLE (SERVED FAMILY STYLE)

*Additional Charge As Noted when added to prix fixe menu

may be higher as a la carte items

borsin herb mashed potatoes with gravy ~ \$8**mashed sweet potatoes** ~ \$8**potato croquette** ~ \$5**asparagus** ~ \$10**dried fruit stuffing** ~ \$8**gluten free quinoa stuffing** ~ \$10 GF**haricot verts** with sliced almonds and shallot ~ \$10**roasted beets & brussels sprouts** shaved parmesan, maple brown butter ~ \$14**port cranberry relish** ~ \$5****Tax and service not included. 22% service will be added to all checks to thank our front of house and kitchen staff for working on the holiday for you.**

* V = Vegetarian GF = Gluten Free