



# Thanksgiving MENU

**\$60 per person**

## **Starters**

***(Choose 1)***

### **BUTTERNUT SQUASH BISQUE**

Spanish Onion | Garlic | Sage Oil

### **ROASTED BEET & GOAT CHEESE KALE SALAD**

Avocado | Candied Walnut | Cranberry Lemon Garlic Vinaigrette

### **CAESAR SALAD**

Baby Gem Lettuce | Shaved Parmesan | Croutons | White Anchovy Emulsion

### **CRANBERRY & WHIPPED FETA DIP**

Cranberry Sauce | Feta | Cream Cheese | Pistachio Honey | Baguette

## **Entrées**

***(Choose 1)***

### **“BRING ME HOME” TURKEY ROAST**

Sliced Roasted Turkey | Seasonal Veggies | Mashed Potato | Bread Stuffing | Gravy

### **24 HOUR BRAISED SHORT RIB**

Creamy Garlic Mashed Potato | Seasonal Veggies | Demi-Glace

### **HALF ROASTED GARLIC CHICKEN**

Asparagus | Herbed Chicken Jus | Creamy Mac & Cheese

### **BOURBON MAPLE GLAZED SALMON**

Faroe Island Salmon | Piquillo Pepper Coulis | Fingerling Potato | Seasonal Veggies

## **Desserts**

***(Choose 1)***

### **PUMPKIN PIE**

Whipped Cream

### **APPLE TART A LA MODE**

Vanilla Ice Cream | Caramel | Powdered Sugar

### **SIGNATURE CHOCOLATE MOUSSE**

Chocolate Ganache | Whipped Cream | Berries