



La Caille

THANKSGIVING MENU 2026

AT THE TABLE

Butternut Squash Soup

Fried Sage, Spiced Crème Fraîche

CHOICE OF SALAD

Apple Fennel Salad

Arugula, Goat Cheese, Apple Cider
Vinaigrette, Candied Pistachios

Pecan Peach Salad

Spring Mix, Diced Peaches, Spiced
Pecans, Crumbled Feta, Maple
Balsamic Reduction

BUFFET

Turkey & Prime Rib Carving Station
Salmon Polenta Tomato Provencal
Bourbon Honey Glazed Ham
Mashed Potatoes
Green Bean Casserole
Bacon Brussels Sprouts
Brioche Stuffing
Roasted Carrots
Sweet Potato Casserole

SAUCES

Spiced Whole Cranberry Sauce
Turkey Gravy
Au Jus
Horseradish Cream
Bourbon Honey Glaze

DESSERTS

Miso Caramel Apple Crumble
Pumpkin Crème Brûlée (GF)
Chocolate Cream Tart
Poached Pear Upside Down Cake
Pretzel Pecan Entremets

\$150 ADULTS / \$65 CHILDREN 5 - 12

4 & UNDER FREE