

THANKSGIVING 2021

First Course Choice of

Roasted Squash Bisque

or

Baby Greens with Toasted Pecans, Mandarin Oranges,
Dried Cranberries, Red Onion and Yellow Tomatoes

Second Course Choice of

Fried Green Tomatoes with Remoulade

or

Grilled Shrimp Skewer with an Herbed Lemon Garlic & Parmesan Drizzle

Third Course Choice of

Braised Bone-In Short Ribs

Fall Off the Bone Tender, Slow Cooked Short Ribs with an Au Jus Drizzle Served over
Garlic Smashed Potatoes and Broccolini

Turkey Roulade

Turkey Breast Filled with Savory Cornbread and Sage Stuffing and a Gravy Drizzle
Served with Yukon Mashed Potatoes, Green Bean Almandine, and Tart Cranberry Relish

Brown Butter Roasted Rainbow Trout

Flavorful Rainbow Trout, Seasoned to Perfection and Roasted in Brown Butter
Served with a Parsnip Puree, Savory Pecan and Kale Polenta and Pan Seared Brussels Sprouts

Lobster Ravioli

A Generous Portion of Lobster Filled Raviolis in a Golden Tomato Sauce
Garnished with Crispy Asparagus and Fresh Basil

Bourbon and Fig Glazed Bone-In Pork Chop

12oz Frenched Pork Chop, Smothered in a Sweet and Savory Bourbon and Fig Glaze
Served with Spiced Sweet Potato Wedges and Roasted Baby Carrots

Stuffed Butternut Squash

Roasted Butternut Squash Filled with Quinoa, Chickpeas and Kale
Topped with Feta Cheese

Fourth Course

Choice of Dessert Served with a Gourmandises Sucrees du Chef

Bourbon Pecan Pie Ala Mode
Apple Pie Ala Mode
Pumpkin Cheesecake

Red Velvet Cake
Chocolate Tuxedo Bomb
Carrot Cake

\$69.00 Per Person
Plus Tax & Gratuity
No Split Plates ~ No Modifications
Menu Available for Children 12 and under

Consuming raw or undercooked eggs (dressings made with raw eggs), animal meats, seafood or shellfish could be potentially hazardous.