



THANKSGIVING 2024



First Course

- ☐ House Salad with Balsamic Vinaigrette

Second Course

Choice of

- ☐ Heirloom Caprese Skewers

Locally Sourced Heirloom Tomatoes with Mozzarella Cheese and Basil

or

- ☐ Roasted Squash Bisque

Third Course

Choice of

Braised Short Ribs

Slow Cooked, Tender, Bone-In Short Ribs with a Flavorful Au Jus

Served Over Garlic Mashed Potatoes and Honey Glazed Carrots

Turkey Roulade

Tender Turkey Breast Filled with Savory Cornbread and Sage Stuffing

Finished with a Gravy Drizzle and Served with Yukon Mashed Potatoes

Green Beans Amandine and Cranberry Relish

☐ **Seared Halibut**

Buttery Halibut Filet, Seared and Served with a Maple Orange Buerre Blanc

Butternut Squash Risotto and Sautéed Bok Choy

☐ **Bourbon Glazed Pork Chop**

12oz Frenched Bone-In Pork Chop Smothered in a Sweet and Savory Bourbon Glaze

Served with Spiced Sweet Potato Mash and Roasted Brocolini

☐ **Duck Breast**

Crispy Seared Duck Breast, Drizzled with a Cherry Balsamic Glaze

Served with Smoked Gouda & Thyme Polenta and Sautéed Asparagus

Sundried Tomato Pesto Gnocchi

Tender Potato Gnocchi and Sautéed Spinach Tossed in a Rich Sundried Tomato Pesto

Topped with Toasted Pine Nuts and Grated Parmesan Cheese

Fourth Course

Choice of

Pumpkin Cheesecake ~ Bourbon Pecan Pie

Apple Crisp Pie ~ Carrot Cake ~ Peanut Butter Pie

\$75.00 Plus Tax and 20% Service Charge

☐ Indicates Gluten Free

Consuming Raw or Undercooked eggs, animal meats, seafood or shellfish could be potentially hazardous to your health

