



Thanksgiving MENU

SOUP OR SALAD COURSE

Classic French Onion Soup
Crostini| Gruyere| Fontina| Parmesan

-or-

Autumn Harvest Salad
Mixed Greens| Baby Kale| White Wine Poached Pears
Roasted Golden Beets| Asparagus| Grissini| Apple Cider Vinaigrette

ENTRÉE COURSE

Cornish Rock Hen
Brown Butter, Sage Dressing| Smashed Fingerling Potatoes
Haricot Verts| Glazed Carrots| Forestiere Mushroom Gravy
\$60

Holiday Turkey Platter
Roast Turkey Breast| Yukon Mashed Potatoes| Golden Turkey Gravy
Roasted Brussel Sprouts, Bacon Lardons, Maple Balsamic Reduction
Autumn Vegetable Blend
\$60

Tomahawk Short Rib
Slow Roasted Bone in Short Rib| Red Wine Demi-Glace
Wild Mushroom Risotto, Fresh Grated Parmesan| Broccolini
Crispy Leeks, Onion
\$70

Encrusted Lobster Tail
Bacon, Crab Encrusted 5 oz Lobster Tail| Saffron Velouté| Gruyere Au
Gratin Potatoes| Lemon Oil Asparagus| Autumn Vegetable Blend
\$70

Wild Honey Glazed Acorn Squash
Lundgren Wild Rice Pilaf| Kale| Roasted Pumpkin Seeds| French Onion
Gravy| Wild Mushrooms| Roasted Beet| Goat Cheese
\$50

Included with your entree selection, please enjoy any
of the following:

Turkey with Gravy
Mashed Potatoes with Gravy
Autumn Vegetable Blend
Roasted Brussels Sprouts
Wild Mushroom Risotto

- HOLIDAY DESSERT DISPLAY -