



## THANKSGIVING DINNER

Thursday, November 28, 2024 | 1pm to 5pm

Three-Course Prix Fixe | \$120

### SOUPS & SALADS

**Cream of Mushroom Soup**  
Madeira, Crispy Shallot

**Heirloom Tomato & Burrata Salad**  
Fresh Basil, House Made Worcestershire, Parmesan Grissini

**Crab Cakes**  
Corn Relish, Avocado Mousse, Lemon Aioli

### ENTRÉES

**Wood-Fired Organic Roasted Turkey**  
Chestnut-Black Currant Stuffing, Haricot Vert, Mashed Potatoes, Madeira Rosemary Gravy

**Prime Rib**  
Tater Tots, Creamed Spinach, Worcestershire, Horseradish [gf]

**Grilled Branzino**  
Mascarpone Polenta, Ratatouille, Lemon Caper Butter [gf]

**Porcini & Green Bean Casserole** [vegetarian]

### DESSERTS

**Pumpkin Pie**  
Nutmeg Crème Chantilly

**Chocolate Pots de Crème**  
Chantilly

**Warm Apple & Pear Crisp**  
Cinnamon Ice Cream