



Happy Thanksgiving

THANKSGIVING MENU

\$44

Appetizer

Butternut Squash Bisque V
Harvest Salad w/ Champagne Vinaigrette VG

Choice of Entrees

Herb Brined Turkey GF
Honey Glazed Spiral Cut Ham
Oven Roasted Prime Rib GF

Served with

Grilled Sweet Potato with Agave Glaze, Green Bean Almondine VG
Red Skin Mashed Potatoes, Cornbread Stuffing VG
French Baguette, Cranberry Pear Chutney

Choice of Dessert

Pumpkin Pie A La Mode or Caramel Glazed Apple Cobbler VG

Vegetarian Option

Stuffed Acorn Squash with Wild Mushroom Risotto VG
Tri-Colored Carrot, Parsnip, Sweet Potato VG, GF

CHEF'S SPECIALS

\$56

Dijon Crusted Lamb Rack

2 Bone Portion w Peach Chutney Sauce

Wild Mushroom Risotto VG, GF

Seasonal Root Vegetables V, GF

**Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness especially if you have certain medical conditions.*

GF Gluten Free V Vegetarian VG Vegan

Vegetarian and Gluten-free variations are available upon request but we cannot guarantee that meal preparation or meals will be allergen or gluten-free while precautions will be taken.

