

## Thanksgiving Menu

November 28th from 12pm to 8pm  
\$70 Adults, \$35 Children under 12  
With Wine pairing with each course +\$20

### Toast of Sparkling and Amuse Bouche

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**Butternut Squash and Aged Parmesan Soup**  
Fried Parsley, Pine nuts and Pumpernickel Croutons

*or*

**Late Fall Salad**  
Roasted Pumpkin, Arugula, Shaved Brussels Sprouts, Mint,  
Pepitas, Radish, Tangerine, Apple cider Vinaigrette

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**Slow Cooked Free-Range Turkey with Sage-Brioche Stuffing**  
Creamy Red Mashed Potatoes, Candied Yam, Baby Vegetables  
Homemade Cranberry Sauce and Turkey gravy

*or*

**Port Braised Short Ribs**  
Creamy Polenta, Sautéed Seasonal Mushrooms  
and Glazed Baby Vegetables

*or*

**Grilled Seabass**  
Cauliflower Mash, Baby Vegetable Ratatouille,  
Scallion Beurre Blanc

*or*

**Seasonal Vegetables**  
Grilled Tofu, Baby Vegetable Ratatouille

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**Apple Pie, Pumpkin spice Cheesecake  
Chocolate Bread Pudding,  
Pumpkin Pie, Pecan Pie**

**Assortment of Seasonal Ice Creams**  
(Pumpkin, Apple Strudel, Caramel-Pecan)

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**Seasonal Teas and Infusions Or Coffee**