

Thanksgiving



<u>1st Course</u>

Winter Salad

Baby Kale, Red Pears, Toasted Pumpkin Seeds, Caramelized Apples, Tossed with Apple Cider Vinaigrette

OR

Roasted Butternut Squash Soup with Gaufrettes

2nd Course

Roasted Free Range Turkey, White and Dark Meat, Whipped Potatoes, Stuffing, Sage Gravy, Baby Vegetables and Orange Cranberry Sauce Seared Barramundi Sea Bass, Roasted Corn Pico, Almond Rice and Baby Vegetables

Roasted Duck Breast, Pear Cranberry Chutney, Sweet Potato Gratin and Baby Vegetables

Pumpkin Raviolis, Browned Butter Sage Sauce, Toasted Almonds and Fennel Marmalade

3rd Course

Caramel Apple Tart with Cranberry Sorbet Petite Pumpkin Pie with Whipped Cream GF Pumpkin Cheese Cake with Bourbon Glazed Pecans



Adult \$55++ Kids \$25++