



THANKSGIVING DINNER

Thursday, November 25

NOON - 8PM

Details

Adults **\$65++***
5 - 12 Years **\$32++***
4 & Under **FREE**

Reservations Suggested
520-917-2930

Specialty Beverage

- Pomegranate Ginger Sparkling Wine
- Cinnamon Spiced Pumpkin Cider
- Hot Cocoa with Peppermint Sticks, Mini Marshmallows, Salted Caramel

Sweet Stations

- Bing Cherry Cobbler
Vanilla bean whipped cream, ginger poached peaches, brown sugar
- Pie Parfaits
Cherry, granny smith apple, dark chocolate
- Cheesecakes
Key lime, cherry, pineapple
- Cakes
German chocolate mousse, pecan, peanut butter, ice box cake
- Cookies
Javelina & turkey decorated

Self-Serve Stations

Greens

- Romaine
- Wild Arugula
- Baby Spinach
- Chopped Iceberg Mix

Toppings: Olive oil croutons, aged Parmesan cheese, cucumber, heirloom cherry tomatoes, olives, radish, pickled pumpkin.

Dressings: White balsamic, pomegranate vinaigrette, red wine vinaigrette, spiced orange vinaigrette, basil ranch

Pasta

- Pumpkin Ravioli
Butternut squash puree with sage brown butter

Chilled Seafood

- Citrus Poached Shrimp

Kitchen Plated

Family Style Sides

- Cinnamon Glazed Carrots
- Country Whipped Potatoes
- Sweet potatoes
- Thyme Bread Stuffing

Entrees

- Smoked Salt Crusted Prime Rib of Beef
Creamed horseradish & rosemary jus
- Butter Roasted Turkey
Thyme & giblet gravy
- Wild Mushroom Strudel
Basil butter reduction

*Does not include tax & gratuity.

GOLD



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