



THANKSGIVING MENU

A P P E T I Z E R

CARROT & APPLE SOUP

light & creamy - touch of ginger - pumpernickel crouton
crème fraiche - chive oil

OR

SPINACH & APPLE SALAD

artisan local apples - baby spinach - crispy fried cheddar
maple champagne vinaigrette - roasted walnuts

M A I N C O U R S E

HERB ROASTED TURKEY BREAST

caramelized onion & apple sage herbed stuffing
buttery whipped potatoes - pan jus drippings gravy
garlic green beans - sautéed carrots - roasted brussels sprouts
orange cranberry sauce - buttermilk biscuit

D E S S E R T

SALTED CARAMEL PUMPKIN PIE

graham cracker crust - creamy pumpkin filling
vanilla chantilly cream - spiced pepitas

OR

FRENCH APPLE CRUMB PIE

flaky pie crust - vanilla pastry cream
spiced gala apples - oatmeal streusel

\$59 per person

\$29 for ages 6-15

kids under 5 eat free