



THANKSGIVING DINNER

DINNER ROLLS & BUTTER

1ST COURSE

KALE SALAD

quinoa, sweet potato, cranberry, pepitas,
blue cheese, cranberry vinaigrette

SWEET POTATO SOUP

fried sage leaves, pumpkin seed oil

DUCK RILLETTE

Arugula, Grain Mustard Vinaigrette
Fig Mostarda, Country Toast

2ND COURSE

PORK OSSO BUCO

Goat Cheese Polenta, Kale, Cabernet Jus

ROAST TURKEY

Mashed Potatoes, Brussels Sprouts Country Bread Stuffing
Turkey Gravy, Cranberry Chutney

WILD RICE RISOTTO

Wild Mushrooms, Spinach, Black Truffle, Rosemary, Thyme
Pecorino Romano

3RD COURSE

CHEF'S SEASONAL DESSERT BAR

ADULT \$60/CHILDREN \$35