

Thanksgiving Menu

A four course dinner with choice of appetizer, salad,
choice of entree, & seasonal dessert sampler
\$50 or \$55 per person, depending on entree choice

APPETIZERS, CHOOSE ONE

Butternut Squash Bisque *Toasted pepitas*

Crispy Feta Fritters *Roast apples, caramelized onions, apple butter & rosemary*

Vidalia Onion Soup *Swiss cheese crostini*

Twice Baked Sweet Potato *Clove butter, bacon, fennel & radish slaw*

SALAD

Thanksgiving Green Salad *Endive, frisee & arugula, feta, almonds & honey mustard dressing*

ENTREES, CHOOSE ONE

Breast of Turkey *Bread stuffing, mashed potatoes, cranberry sauce & brussels sprouts, turkey gravy*
Dark meat available on request 50

Seared Atlantic Salmon *Saffron risotto with peas & langostino shrimp, tarragon butter sauce 50*

Asiago Tortellini *Pepperoncini tomato sauce, broccoli rabe, olives, capers, straciatella cheese*
& garlic bread crumb 50

Rosemary Porchetta *Bread stuffing, brussels sprouts & cranberry sauce 50*

Crab & Shrimp Cakes *French fries & fennel parsley salad, roasted garlic tartar sauce 50*

6oz Beef Wellington *Mashed potatoes, brussels sprouts & red wine reduction 55*

Thanksgiving Feast *Turkey Breast, Half Wellington & Porchetta, all the fixings 55*

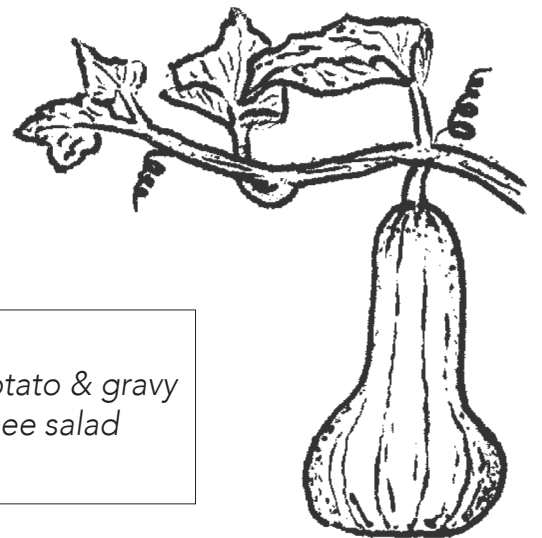
SEASONAL DESSERT SAMPLER, with COFFEE OR HOT TEA

White Chocolate Pumpkin Cheesecake *Graham cracker crust*

Dark Chocolate Creameux *Brownie bites*

Pecan Pie Bar *Shortbread crust*

Apple Cake *Pecan crumble*



Children's Menu \$15

*Ages 10 and under
Includes beverage, soup or salad,
choice of entree &
vanilla or chocolate ice cream*

Choose One:

*Turkey with mashed potato & gravy
Salmon with endive frisee salad
Macaroni & Cheese*

V - Vegetarian GF - Please tell your server if you need this dish prepared gluten free

Many of our dishes have nuts or raw ingredients that some people may be sensitive to.
Alert your server to any serious allergies. 20% gratuity will be added to parties of 6 or more.