THE GATE

thanksgiving menu

TO START

Warm Dinner Rolls
Whipped honey butter

House Salad
Mixed greens, shaved apple, dried cranberries, toasted pepitas, and apple cider vinaigrette

CHOICE OF ENTREE

Traditional Roasted Turkey
Herb-roasted turkey breast and slow-roasted dark meat, Yukon Gold mashed potatoes, sage stuffing, green beans with roasted shallots, turkey gravy, and cranberry-orange relish

Apple Cider-Braised Pork Loin
Braised pork loin, brown butter sweet potato puree, roasted Brussels sprouts, crispy shallots, and cider-braised jus

Roasted Stuffed Acorn Squash
Wild rice, roasted mushrooms, cranberries, spinach, and sage with toasted pepitas

DESSERT

Pumpkin Cheesecake Mousse
Gingersnap crumble, salted caramel, maple whipped cream, and candied pecans

ADULTS $62++ | KIDS UNDER 12 $24++

(Kids portions will be smaller and a piece of cake)