



Thanksgiving Menu

Thursday, November 27, 2025

2pm-7pm

FIRST COURSE

SALAD †

BABY GREENS, CRANBERRIES, BUTTERNUT SQUASH, GOAT CHEESE
CAYENNE SPICED WALNUTS & BAKED APPLE VINAIGRETTE



SECOND COURSE

(PLEASE CHOOSE ONE)

ROASTED TURKEY

YUKON WHIPPED POTATOES, SAGE STUFFING, HARICOTS VERTS,
CRANBERRY RELISH, TURKEY VELOUTÉ

BARRAMUNDI †

WILD RICE PILAF, ACORN SQUASH PURÉE
MAPLE PECAN BUTTER

DUROC PORK CHOP†

AU GRATIN POTATOES, HARICOTS VERTS
BOURBON APPLE SAUCE

ROASTED TENDERLOIN†

YUKON WHIPPED POTATOES, GLAZED CARROTS,
FOREST MUSHROOMS

ROASTED VEGETABLE EN CROUTE

FALL VEGETABLES WRAPPED IN PUFF PASTRY
WILD RICE PILAF, ACORN SQUASH PUREE



THIRD COURSE

PUMPKIN CHEESECAKE

HAPPY THANKSGIVING

\$55PER PERSON

†DESIGNATES GLUTEN FREE

CHILDREN 12 AND UNDER- SMALL SALAD, ROASTED TURKEY, PUMPKIN PIE \$24

EXECUTIVE CHEF SCOTT SAVAGE
SOUS CHEF TREVOR GENNAI