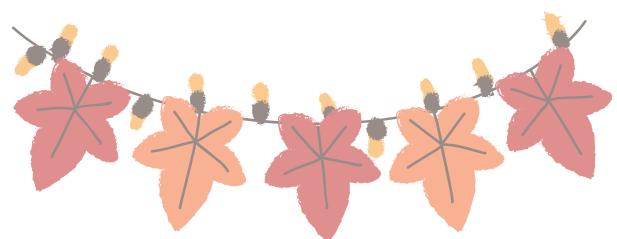




THANKSGIVING MENU



STARTERS

AUTUMN GREENS \$16
GREENS, BOSC PEAR, DRIED CRANBERRIES, CANDIED WALNUTS, MAPLE BALSAMIC

BUTTERNUT SQUASH SOUP\$14
MAPLE ROASTED SQUASH, PUMPKIN FOAM

ENTREES

TURKEY DINNER \$35
SLOW ROAST TURKEY, STONE FRUIT STUFFING, MASHED POTATO, HONEY GLAZED ROOT VEGETABLES,
SAGE PAN JUS

MERLOT SHORT RIBS\$40
BRAISED SHORT RIBS, MASHED POTATOES, HONEY GLAZED ROOT VEGETABLES, CHERRY PAN JUS

SWEETS

CHOCOLATE BOURBON PECAN PIE \$12
CHOCOLATE PECAN PIE, CHANTILLY CREAM, BOURBON CARAMEL

PUMPKIN CHEESECAKE \$12
PUMPKIN CHEESECAKE, CHANTILLY CREAM, GINGER SNAP STREUSEL

KIDDO'S

TURKEY DINNER \$16
SLOW-ROAST TURKEY, MASHED POTATOES, HONEY-GLAZED CARROTS, GRAVY

DONUTS & DIPS \$7
CINNAMON SUGAR-DUSTED DONUT HOLES, CARAMEL & CHOCOLATE SAUCES, FRESH BERRIES

