

Thanksgiving Menu 2018

\$49 Three-Course Prix Fixe (regular menu not available)

First Course

(choice of)

BUTTERNUT SQUASH SOUP GF, V
spiced pepitas

AUTUMN SALAD GF, V
mixed greens, cider poached green apples, gorgonzola, praline pecans, cranberries

Entrees Course

(choice of)

TRADITIONAL THANKSGIVING TURKEY GF
sautéed green beans, stuffing, whipped potatoes, gravy

BRAISED SHORT RIBS GF
turnip pudding, roasted shishito peppers, toasted hazelnuts, sweet chili sauce

TURMERIC ROASTED CAULIFLOWER GF, V
quinoa, mediterranean yogurt, toasted pine nuts, golden raisin relish

FAROE ISLAND SALMON GF
israeli couscous, tomato + olive + caper sauce

Dessert Course

(choice of)

PUMPKIN PIE
APPLE COBBLER A LA MODE
STICKY TOFFEE PUDDING
CHOCOLATE MOUSSE GF
SORBET GF, V

Family Sides \$8 each

WHIPPED POTATOES GF, V
GREEN BEANS GF, V
TRADITIONAL STUFFING V
SWEET POTATO MASH GF, V

\$18 Children's Menu (and choice of dessert)

(choice of)

MACARONI 'N CHEESE
CHICKEN + VEGGIES
KIDS CHOICE PASTA
TURKEY PLATE
FISH + VEGGIES

GF = ITEMS CAN BE MADE GLUTEN FREE UPON REQUEST

V = VEGETARIAN

please notify us of any allergies or dietary restrictions when making your reservation