

THANKSGIVING . MENU.

First Course | Choose One

WINTER SALAD
WITH ROASTED BABY BEETS, BUTTERNUT SQUASH & BALSAMIC VINAIGRETTE

BRUSSELS SPROUT SALAD

W/BABY SPINACH, BRUSSELS SPROUTS, RED ONION, BACON, WALNUTS, SHAVED PARMESAN CHEESE SERVED WITH BALSAMIC LEMON VINAIGRETTE

Entrée | Choose One

SAGE & ROSEMARY SLICED ROAST TURKEY BREAST

SERVED WITH ORANGE CRANBERRY SAUCE + HOME-STYLE GRAVY
BOURBON CHERRY GLAZED BAKED HAM

Select four of the following:

MAPLE GLAZED CARROTS

BLISTERED GREEN BEANS W/FRIED PEARL ONIONS

YUKON MASHED POTATOES

HERB ROASTED ROOT VEGETABLES

ROASTED SWEET POTATOES

WITH BROWN BUTTER, HONEY + TOASTED PECANS

SWEET CORNBREAD STUFFING OR SOURDOUGH BREAD STUFFING

WITH FUJI APPLE AND CELERY

DINNER ROLLS & BUTTER

(INCLUDED IN MENU)

SUGGEST MENU: \$45.00 PER PERSON

ORDER TURKEY OR SIDES SEPARATELY TO HELP MAKE YOUR DAY OF

COOKING EASIER!

DESSERT OPTIONS

PUMPKIN, APPLE OR CHERRY PIE WHOLE PIES \$22 PER PIE (APPROX. 8 SLICES) ASSORTED FALL PETIT FOURS \$3.50/EA. HOLIDAY COOKIES 1 OZ. \$2.00/EA. ASST. BITE SIZE HOLIDAY TARTS OR PASTRY BITES \$3.75/EA.