

# Thanksgiving Menu

\$45 FOR 3 COURSES OR PRICED A LA CARTE

## Salads and Starters

### Caesar Salad 12

Parmesan Cheese, Crispy Shallots, Pretzel Bread Croutons

### Pumpkin Soup 10

Seasonal Spices

### Roasted Pear and Blue Cheese Salad 12

Toasted Walnuts, Bacon, Field Greens, Sherry Vinaigrette

### Pumpkin Ravioli 15

Sage Brown Butter, Parmesan Cheese

### Potato Leek Soup

Truffle Oil, Chives 10

### Lump Crab Cake

Lemon Remoulade 16

## Entrees

### Roasted Vermont Turkey 25

Sweet Potatoe, Turnip Puree, Green Beans and Pearl Onions, Cornbread Sausage Stuffing, Cranberry Relish with Mushroom Gravy

### Grilled New York Strip Steak 30

Mashed Potatoes, Roasted Shallots, Haricot Vert, Whiskey and Green Peppercorn Sauce

### Corn and Wild Mushroom Risotto 22

Pea, Parmesan Broth

### Double Cut Pork Chop 28

Potato Gratin, Braised Cabbage, Bourbon Reduction Sauce

### Horseradish Crusted Salmon 27

Sweet Potato, Bacon and Corn Hash, Mustard Beurre Blanc

### Pan Seared Bronzini 27

Roasted Tomatoes, Broccolini, Fingerling Potatoes, Citrus Caper Sauce

## Desserts

### Traditional Pumpkin Pie 9

Whipped Cream

### Molten Chocolate Cake 10

Hazelnut Ice-Cream

### Cheesecake 10

Caramel Sauce

### Lemon Sorbet 8

Please alert your server to any food allergies.



Last Seating 8pm