

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 14

Sage Brown Butter, Parmesan Cheese

Potato Leek Soup

Truffle Oil, Chives 10

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

Desserts

Traditional Pumpkin Pie 9

Whipped Cream

Molten Chocolate Cake 10

Hazelnut Ice-Cream

Cheesecake 10

Caramel

Lemon Sorbet 8

Please alert your server to any food allergies.



Last Seating 8pm