



Thanksgiving

November 27, 2025

11 to 3 pm

Prix fixe menu

70++ Adult

35++ Children

Starters

Butternut Squash Bisque

Crispy Brussels Sprouts “Ceasar”

Arugula, Garlic Herb Croutons, Parmesan, Toasted Pepitas

Baked Brie and Honey Crisp Apple

Fig Compote, Spiced Walnuts, Focaccia 16

Entrées

Brown Sugar & Sage Brined Roasted Turkey

Mashed Golden Potatoes, Herbed Stuffing, Cranberry Chutney with Country Gravy
Brown Butter Green Beans, Maple Glazed Carrots

Autumn Spice and Red Wine Braised Beef Short Rib

Mashed Golden Potatoes, Braising Jus
Brown Butter Green Beans, Maple Glazed Carrots

Pan Seared Faroe Island Salmon

Roasted Golden Potatoes, Butternut Squash, and Leek Hash, Maple Mustard Drizzle

Desserts

Honey Apple Crisp

Vanilla Ice Cream

Pumpkin Bread Pudding

Cinnamon Chantilly, Citrus Cranberry Compote