



THANKSGIVING DINNER 2016

Thursday, November 24

Served 3 PM – 8 PM

FIRST COURSE

ROASTED BUTTERCUP SQUASH SOUP

Poblano Crème Fraiche, Spiced Pumpkin Seeds

AUTUMN PEAR SALAD

Grilled Onion, Pomegranate, Honey White Balsamic Vinaigrette

ROASTED PUMPKIN BRUSCHETTA

House made Ricotta, Caramelized Onion, Sage Pomegranate Glaze

ENTREE COURSE

Accompanied with selection of house made Rolls, Cornbread Muffins
Whipped Honey Butter

TRADITIONAL TURKEY DINNER

Slow Roasted Maple Brined Turkey, Sour Cream & Chive Mashed Potatoes,
Cornbread Stuffing, Glazed Cumin Carrots, Cranberry Relish

ELK OSSO BUCCO

Rutabaga, Brussel Sprouts, Apple

GRILLED FLAT IRON STEAK

Sweet Potato & Leek Gratin, Creamed Spinach

PAN ROASTED SEA BASS

Roasted Parsnip Puree, Fall Spinach, Cranberry Salsa, Cilantro-Lime Buerre Blanc

ROASTED BUTTERCUP SQUASH CHEVRE GNOCCHI

Crispy Sage, Apple-Kale-Pecan Slaw, Brown Butter Sauce

DESSERT COURSE

CLASSIC PUMPKIN PIE

Autumn Spiced Whipped Cream

APPLE ALMOND TART

Vanilla Bean Ice Cream

CHOCOLATE PECAN PIE

Maple Bourbon Whipped Cream

\$39 Prix Fixe

Reservations Recommended

307-353-2300 x 1368