



Thanksgiving Day  
CHEF'S tasting Menu  
Thursday November 23<sup>rd</sup>, 2017  
12pm-6pm  
\$45 PER PERSON

### APPETIZERS

#### **ROASTED BEET SALAD**

GOAT CHEESE CROQUETTE, TARRAGON, FRISEE,  
CORIAMDER VINAIGRETTE

#### **BUTTERNUT & APPLE SOUP**

TOASTED PUMPKIN SEEDS

### Entrees

#### **TRADITIONAL TURKEY DINNER**

CIDER ROASTED CARROTS, BRUSSELS SPROUTS, WHIPPED POTAOE  
CORN BREAD STUFFING,  
ORANGE CRANBERRY SAUCE, TRADITIONAL GRAVY

#### **PUMPKIN RAVIOLI**

ROASTED SQUASH, HAVELNUTS, SAGE BUTTER

### Dessert

#### **EGGNOG CHEESECAKE**

SALTED CARAMEL SAUCE