



## **THANKSGIVING 2018**

### **FIRST COURSE**

#### **AUTUMN SALAD**

BABY KALE, FRISÉE, RADICCHIO, POMEGRANATE, BUTTERNUT SQUASH  
CANDIED WALNUTS MAPLE VINAIGRETTE

### **SECOND COURSE**

#### **PAN SEARED CRAB CAKE**

ROASTED BRUSSEL SPROUTS, APPLEWOOD SMOKED BACON  
AURORA SAUCE

### **THIRD COURSE**

#### **HERITAGE TURKEY BREAST**

WILD MUSHROOM STUFFING, MASHED SWEET POTATOES, FRENCH BEANS,  
CRANBERRY JAM AND GRAVY SAUCE

### **FOURTH COURSE**

#### **CLASSIC PUMPKIN PIE TART**

CHANTILLY CREAM, CARDAMOM CARAMEL SAUCE, VANILLA ICE CREAM, GINGERBREAD COOKIE

**\$75 PER PERSON**

ALL PRICES ARE SUBJECT TO 24% SERVICE CHARGE AND SALES TAXES