

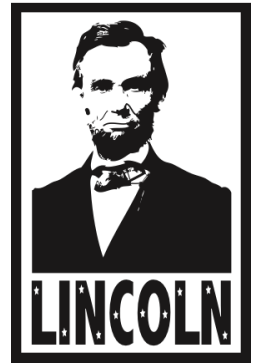
THANKSGIVING

November 23rd, 2017

*Food for the People by the People
Welcoming All This Thanksgiving*

SERVING 1PM UNTIL 8:00PM

LARGE GROUPS WELCOME



Celebrate this great family holiday with beautifully dressed stations of our finest farm-to-table dishes reflecting culinary integrity, craftsmanship and hospitality

À LA CARTE COURSE

(choice of one)

Roasted Pear & Pumpkin Soup ~ *toasted pumpkin seed ricotta, local honey*

Waldorf Salad ~ *crispy honey apples, local fall greens, roasted grapes, caramelized onion buttermilk, blue cheese, walnuts*

Fall Swiss Chard Caesar ~ *roasted butternut squash, persimmons, all spice sunchokes, shaved parmesan caesar dressing*

Roasted Beet Salad ~ *shaved beets, cranberries, pine nuts, cress greens, vanilla*

HAND CARVED TABLESIDE

Leaping Waters Farm Roasted Turkey

Herb Crusted Natural Angus Prime Rib

Apple & Mustard Glazed Wild Salmon

Gravy ~ *Giblet, Country Style, Leek & Mushroom*

SIDES

LINCOLN Macaroni & Cheese

Brioche Herb Stuffing

Grilled Leek & Butternut Squash Gratin

Buttermilk Mashed Potatoes

Orange Glazed Brussels Sprouts

Brown Butter Butternut Squash

Charred Market Green Beans

Spiced Sweet Potatoes

Whiskey Apple Molasses Glazed Heirloom Carrots

À LA CARTE DESSERTS

(choice of one)

Cinnamon Roasted Apple Tart ~ *marcona almond, smoked raisin puree, vanilla ice cream*

Pumpkin Donuts ~ *medjool date puree, pecan praline, gingerbread ice cream*

Fall Spice Roasted Pear Galette ~ *orange marmalade, mint, cranberry sorbet*

\$59 per person & \$21 for Children 12 and under

*plus tax and gratuity
LARGE GROUPS WELCOME*