

THANKSGIVING 2020

November 26, 2020 | 3 p.m.-9 p.m.

FIRST COURSE

BUTTERNUT SQUASH AND PUMPKIN SOUP

Caramelized apples, spiced pumpkin seeds, maple crema



SECOND COURSE

BRUSSELS SPROUT AND ROASTED BEET SALAD

Baby arugula, strawberries, marinated goat cheese, sweet potato crisps, pomegranate citrus dressing



THIRD COURSE

CHOICE OF:

TRADITIONAL THANKSGIVING DINNER

Citrus-brined slow cooked turkey, creamy garlic mashed potatoes, apple-cranberry stuffing, fall spiced sunburst squash, turkey natural jus.

or

GRILLED LAMB CHOPS

Eggplant purée, forbidden purple rice pilaf, mint chermoula, shaved vegetables



DESSERT

FALL FLAVORS DESSERT TRIO

Spiced pumpkin tart cinnamon chantilly, chocolate caramel pecan bar, cherry almond gateau

\$119 per guest

Half price for children 12 and under