

# THANKSGIVING MENU

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Choose one from each of the following courses.

## 1ST COURSE

### **BUTTERNUT SQUASH SOUP**

Roasted squash blended with coconut milk and topped with pepitas.

### **BRUSSEL SPROUT SALAD**

Shaved Brussel sprouts sautéed and tossed with bacon and apple cider dressing.

## ENTRÉE

### **ROASTED TURKEY**

Dark and white meat accompanied with sage dressing, baby carrots, and green beans. Roasted mashed potatoes, homemade cranberry sauce and turkey gravy.

### **SEARED SALMON**

Skuna Bay salmon grilled to perfection. Finished with a ginger soy glaze and served on a bed of creamy orzo with sautéed broccolini.

### **BRAISED SHORT RIB**

Red wine braised short rib with pan jus. Served on a bed of garlic mashed potatoes with baby carrots and broccolini.

### **ROASTED STUFFED SQUASH**

Roasted butternut squash filled with fresh assorted vegetable. Served with a Vegan wild rice.

## DESSERT

### **CHOCOLATE CAKE**

Decadent dark chocolate, chocolate drizzle, and fresh strawberries.

### **PUMPKIN CHEESECAKE**

Finished with fresh whipped cream and caramel sauce.

### **TRADITIONAL PUMPKIN PIE**

Served with whipped cream.

**\$75 PER PERSON**

Kids under 12yrs are 1/2 price.

– An 18% gratuity fee will be added to all groups of 6 or more. –

No substitutions please.

