



THANKSGIVING DAY MENU



All dinners are served complete with first course, main course, & dessert course

Amuse-Bouche

Shrimp & Sweet Corn Mousse

Pastry Tartlet

First Course

(Choice of)

Butternut Squash Bisque

Cinnamon crème fraiche

Apple-Cranberry Caesar Salad

New holiday classic with parmesan & croutons

Traditional Main Course \$79.95

Herb Roasted Turkey with Savory Turkey Gravy

Served with:

Savory sage & brioche bread stuffing

White cheddar whipped potatoes

Green beans almandine

Served Family Style

Maple brown sugar sweet potatoes

Orange cranberry relish

Vegetarian Main Course Selection \$69.95

Holiday Grains Bowl

Butternut squash, quinoa, brussel sprouts, farro, pepitas, dried cranberries,

Maple-cider vinaigrette, topped with crumbled goat cheese

(Goat cheese can be deleted for vegan guests)

Dessert

(Choice of)

Grampa's "Small Piece of Each" Trio

Apple tartlet, pumpkin pie, carrot cake

Raspberry Sorbet

Fresh berries

Kids Turkey Dinner (10 & under only) \$49.00

Includes:

Fruit Cup or Butternut Squash Bisque

Turkey & stuffing, white cheddar whipped potatoes, & green beans

duo of miniature pastries or ice cream

Please limit cell phone use to the lobby areas

*Consumer advisory: consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions. All food is cooked to order. Please alert your server of any food allergies or dietary restrictions