



THANKSGIVING DINNER

November 24 | 5:00 pm – 9:00 pm

STARTERS

BUTTERNUT SQUASH BISQUE 16.

Nutmeg Dust, Roasted Pepitas

HARVEST SALAD 21.

Radicchio and Frisee Mix, Pomegranate Seeds

Goat Cheese Fritter, Candied Beets, Sherry Vinaigrette

ENTREES

ROASTED SHRIMP & CHORIZO 33.

Parsnip Emulsion, Crispy Kale, Romesco Sauce

MARY'S ROASTED TURKEY 52.

Brined Turkey Breast, Leg Roulade, Gravy, Cranberry Sauce

Stuffing, Green Beans, Mashed Potatoes, Sweet Yams

8 OZ PRIME FILET MIGNON 65.

Forest Mushrooms, Corn Cake, Squash Puree, Chimichurri Sauce, Watercress

DESSERT

PUMPKIN PIE 16.

Cranberry Confit, Vanilla Whipped Cream

PEAR PECAN TART 16.

Hot Chocolate Sauce, Maple Roasted Pecan