



FEATURED THANKSGIVING SPECIALS

FIRST COURSE

VEGAN SQUASH BISQUE

apple balsamic | cinnamon spiced pumpkin seeds
micro watercress

15.

PEAR AND PROSCIUTTO SALAD

poached pear | thin sliced prosciutto | endive
goat cheese crumble | persimmon jam | micro arugula

23.

SECOND COURSE

SQUASH RAVIOLI

kabocha squash | bourbon cream | toasted hazelnuts
grilled bitter greens | pomegranate gastrique

32.

SLOW ROASTED TURKEY

brown butter and sage stuffing | roasted root vegetables
giblet gravy | cranberry chutney

36.

BONE-IN PORK CHOP

crispy potato cake | bacon-braised brussel sprouts
caramelized apples | apricot glaze

38.

THIRD COURSE

PUMPKIN CHEESECAKE

brown butter pecan streusel | chantilly cream

15.