

THANKSGIVING MENU

NOVEMBER 24TH, 2016

Assorted Artisan Bread Basket
Garlic Herb Butter and Goat Cheese Spread

AMUSE BOUCHE

HouseSmoked Salmon
Horseradish Creme Fraiche, Togarashi, Toasted Brioche

FALL SOUP

Roasted Butternut Squash and Apple Soup
Cranberry-Pecan Relish

SALAD COURSE

Organic Little Gem
Bartlett Pears, Candied Walnuts, Gorgonzola, Mint Pear Vinaigrette

MAIN COURSE

Roasted Natural Fulton Valley Thanksgiving Turkey
Sage and Onion Stuffing with Foraged Mushrooms and Roasted Garlic
Cranberry Sauce with Cinnamon and Orange
Yukon Gold Mashed Potatoes
Roasted Autumn Vegetables
Our Famous Maple Mashed Yams
Black Truffle-Thyme Gravy

DESSERT

Our Famous S'more Pie
Pumpkin Pie with Cinnamon Whipped Cream
Key Lime Meringue

\$79.00 Prix Fixe per Person, \$25.00 for Children 12 Years and Younger
18% Service Gratuity will be added to all Parties of 5 or More
\$25 Corkage Fee for First Bottle, \$35 for Second Bottle; \$35 for Magnum. Please Take Advantage of our Extensive Wine
List