



# GIVE THANKS

## APPETIZER

CHOICE OF ONE OF THE FOLLOWING:

**CREAMY LOBSTER BISQUE**

**FALL GREEN SALAD**

Bitter Greens / Shaft Blue Cheese / Blistered Grape Tomato / Asian Pear / Persimmon / Sherry Vinaigrette

**KOJI CURED AHI TUNA TATAKI**

French Beans / Baby Arugula / Lotus Root

## ENTRÉE

CHOICE OF ONE OF THE FOLLOWING:

**SEARED STRIPED BASS**

Ginger Carrot Puree / Tuscan Braised Kale / Heirloom Tomato Sage Butter

**HERB ROASTED FREE RANGE TURKEY**

Yukon Mash / Fried Baby Carrot / Corn Bread Stuffing / Fresh Cranberry Sauce / Gravy

**WHOLE ROASTED PRIME RIB**

Praline Pecan Yams / Szechwan Broccolinis / Horse Radish Jus

**VEGAN CRAB CAKE**

Baby Spinach / Red Quinoa / House Tartar Sauce

## SWEET ENDINGS

CHOICE OF ONE OF THE FOLLOWING:

**SPICED APPLE COBBLER**

Vanilla Ice Cream

**TRADITIONAL PUMPKIN PIE**

Crème Chantilly / Caramel Anglaise

**\$75 PER ADULT (INCLUDES GLASS OF RED OR WHITE WINE)**

**\$35 PER CHILD UNDER 12**

**9.5% SALES TAX AND SERVICE CHARGE NOT INCLUDED**