



THANKSGIVING DINNER

NOVEMBER 28TH, 2019 | \$45 PER GUEST

STARTER

choice of:

PUMPKIN SOUP

BABY KALE SALAD roasted sweet & sour pumpkin + walnuts

BURNT CARROTS local avocado + red onion + cilantro + feta + citrus thyme vinaigrette

ENTREE

choice of:

BUTTERNUT SQUASH RAVIOLI brown butter sage + parmesan

ROASTED TURKEY PLATE mashed potatoes + gravy + string beans + corn + cranberry sauce

NATURAL PORK CHOP garlic mashed potatoes + braised radicchio + dried apricot white balsamic reduction

DUCK CONFIT GNOCCHI duck confit + vegetable duck ragu

CATCH OF THE DAY ask your server for details

DESSERT

choice of:

JULIAN APPLE PIE served with vanilla bean ice cream

BREAD PUDDING served with vanilla bean ice cream

PECAN PIE served with vanilla bean ice cream

SIDES +\$7

SAUTEED BROCCOLINI

ROASTED FINGERLING POTATOES

GRILLED ASPARAGUS

ROASTED BRUSSELS SPROUTS

kid's

\$18 Per Child
12 Years and Younger

STARTER choice of:

PUMPKIN SOUP // FRUIT CUP

ENTREE choice of:

MAC N' CHEESE // MINI TURKEY PLATE // FARM BURGER

DESSERT choice of:

JULIAN APPLE PIE // BREAD PUDDING // PECAN PIE