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 GNOCCI 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

SAUTÉED 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