



Thanksgiving Dinner 2021

Smoked Butternut Squash Bisque

Or

Grilled Pear, Parmesan Frico and Walnut Salad
Blood Orange Vinaigrette

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Choice of:

Oven Roasted Free Range Turkey
With Pan Gravy
Apple Cornbread Stuffing

Grilled Rib-Eye Steak
Cremini – Sherry Demi Glacé

Mushroom Shepherd's Pie
Duxelles of Wild Woodland Mushrooms, Onion and Carrots
Crowned with Yukon Gold Mashed Potatoes

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Cranberry Orange Relish
Mashed Sweet Potatoes Drizzled with Local Honey
Haricot Vert with Crispy Onion Strings

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Crème Brulee Cheesecake, Pumpkin Pie with Candied Pecans
Or Chocolate Melting Cake

\$60 per person
\$30 for children 12 and under
Plus Tax and Gratuity