



THANKSGIVING MENU

FEATURED SOUP

French onion with gruyere cheese crostini

SALADS & SIDES

Caesar salad - shaved parmesan, house made dressing, garlic croutons
Cranberry spinach salad - dried cranberries, toasted almonds, sesame white balsamic vinaigrette, goat cheese crumble
Brussels sprout salad - gorgonzola, pear, candied pecans, fried shallots, maple vinaigrette, raisin

CARVING STATION

Herb roasted turkey breast, turkey jus, cranberry compote
Chef prepared omelet station

ENTREES AND SIDES

Roasted pork loin, sautéed apple and onion, herbs
Seared halibut, squash ratatouille nicoise
Classic mashed potatoes and gravy
Green bean casserole, fried mushroom
Maple glazed yams, burnt marshmallow
Brioche stuffing
Roasted rainbow carrots
Feta cheese, chickpeas and sage

DESSERT STATION

assorted desserts freshly made and created by
our Pastry Department

