

# THANKSGIVING

\$74.95 Per Person. Seating from 2pm-8pm. Surf and Turf Option (2 Proteins) \$89.95

## For The Table

### Basket of Homemade Cornbread

Served with Whipped Honey Butter

### First Course

*Choice Of*

#### Butternut Squash Bisque

Ginger Marshmallow

#### Wild Rice Autumn Vegetables Salad

Butternut Squash, Carrots, Parsnip, Sunchokes, Pecans, Cinnamon Maple Vinaigrette

#### Madeira Poached Bosc-Pear Salad

Candied Pecans, Baby Arugula, Queso Azul, Red Onions, Xeres Vinaigrette

### Second Course (Sides)

*Family Style Shareable Sides*

#### Rustic Red Bliss Mashed Potatoes

With Giblet Gravy

#### Caramelized Brussels Sprouts

Crispy Chorizo, Pomegranate Molasses

#### Thyme Cinnamon Sweet Potato Puree

With Mini Marshmallows

#### Wild Mushroom Cornbread Stuffing

Wild Mushroom, Caramelized Shallots, Celery, Green Onions, Chestnuts, Brown Butter Sage

#### Caramelized Baby Rainbow Carrots

Local Herbs & Yogurt

### Main Course

*Choice Of*

#### Herb Crusted Roast Prime Rib

Rosemary Shallots Port Demi // Horseradish Cream

#### Roasted Free-Range Turkey

Cranberry Relish // Giblet Gravy

#### Maryland Jumbo Crabcakes

Dill Pickles Tartar Sauce

#### Cauliflower Steak (Vegetarian Option)

Wild Mushroom Ragu

### Dessert

*Choice of*

#### Old School Apple Pie

Vanilla Ice Cream

#### Pumpkin Pie

Fresh Whipped Cream

#### Sweet Potato Pecan Pie

Dulce de Leche Ice Cream

#### Gluten Free Chocolate Cake

Raspberry Sorbet, Mixed Berries Compote