

# Thanksgiving Dinner

NOVEMBER 23RD, 2023

1PM - 9PM

reservations required-\$74



## STARTERS

### **Kabocha Squash Soup**

pine nuts and ginger apple creme fraiche

### **King Crab Loaded Caesar**

tomato, kalmata olives, basil, creamy garlic dressing, parmesan brittle

### **Spinach and Candy Spiced Bacon Salad**

shaved fennel, roasted grapes, persimmon, pecan, and morello cherry vinaigrette

## MAINS

### **Herb Crusted Prime Rib of Beef**

potato gratin, carmelized yams, green beans, petite candy carrots, creamy horseradish, au jus

### **Slow Roasted Turkey**

white and dark meat, apple honey sausage and pecan cornbread stuffing, mashed potatoes, cranberry relish, candied carrots, green beans, cider onion gravy

### **Butternut Squash Ravioli**

sundried tomato, parmesan roasted cauliflower, porcini cream, crispy herbs, citrus dressed arugula, hazelnuts

### **Seared Salmon**

lemon grass rice, chopped kale, shoe string carrots, bacon braised cipollini, tokyo turnips, maitake mushrooms, dashi vin blanc sauce

## FINALE

### **Flourless Raspberry Chocolate Decadence (gf)**

### **Freshly Baked Slice**

Choice of:

Dutch Apple Pie, Bourbon Pecan Pie, Pumpkin Pie