

FRIENDSGIVING

THURSDAY, NOVEMBER 26

FARMERS MIXED GREENS

oven roasted beets, carrots & grapes, baby field greens toasted hazelnuts, crispy shallots, tarragon vinaigrette

CAJUN SMOKED TURKEY OR HOUSE-AGED PRIME RIB* sausage stuffing, candied sweet potatoes, buttermilk mashed yukon golds green beans almandine, chef's famous gravy, fresh cranberry relish

PUMPKIN PIE WITH PECAN CRUMBLE cinnamon ice cream

or

FLOURLESS CHOCOLATE CAKE

sour cream ice cream

BEVERAGE**

choice of:

Warm Pumpkin Latte (\$15) I SLH Chardonnay (\$12) Gainey Pinot Noir (\$13) I Mt. Vedeer Cabernet (\$20) +\$5 supplement

Three-course Prix Fixe Menu Adults \$65++, includes one beverage** Children (ages 5-12) \$30++

