



Positively Thankful Featured Menu

Select one from each course | 30

Course I

Roasted Brussels Sprouts

Sweet potatoes with a honey brown sugar glaze, granny smith apples, cranberries, and pecans.

Roasted Squash Salad (VE)

Roasted squash, arugula, lebnah, granny smith apples, toasted almonds, and sherry caramel dressing.

Course II

Turkey Dinner

Roasted turkey, mashed potatoes, breaded gravy dressing, and house made cranberry sauce.

Mushroom Pot Roast (VE)

Roasted Pebble Creek mushrooms, heirloom carrots, heirloom tomatoes, celery, mashed potatoes, and haystack onions.

Course III

Pumpkin Creme Brulee

Carrot Cake

Sweet Potato Macaroons

Drink Features

Poema Brut Cava | 6, 30

Francois Pinot Noir | 7, 35

Joel Gott Cabernet | 8, 40

Cran Pama Martini | 10