

THANKSGIVING 2023

First Course

Choice of

Roasted Squash Bisque

or

House Salad with Balsamic Vinaigrette

Second Course

Choice of

Jumbo Shrimp Cocktail

Five Chilled Jumbo Shrimp Served with Cocktail Sauce

or

Bruschetta

Toasted Crostini with a Goat Cheese Spread, Fresh Tomatoes and Balsamic Glaze

Third Course

Choice of

Braised Short Ribs

Slow Cooked, Tender, Bone-In Short Ribs with a Flavorful Au Jus
Served Over Garlic Mashed Potatoes and Honey Glazed Carrots

Turkey Roulade

Tender Turkey Breast Filled with Savory Cornbread and Sage Stuffing
Finished with a Gravy Drizzle and Served with Yukon Mashed Potatoes
Green Beans Amandine and Cranberry Relish

Seared Halibut

Buttery Halibut Filet, Seared and Served with a Creamy Lemon Buerre Blanc
Roasted Garlic & Herb Risotto and Sauteed Bok Choy

Bourbon Glazed Pork Chop

12oz Frenched Bone-In Pork Chop Smothered in a Sweet and Savory Bourbon Glaze
Served with Sweet Potato Mash and Roasted Brocolinni

Duck Breast

Crispy Seared Duck Breast, Drizzled with a Port Wine Sauce
Served with Brie Cheese & Thyme Polenta and Sauteed Asparagus

Sundried Tomato Pesto Gnocchi

Tender Potato Gnocchi Tossed in a Rich Sundried Tomato Pesto
Topped with Toasted Pine Nuts and Grated Parmesan Cheese

Fourth Course

Choice of

Pumpkin Cheesecake ~ Bourbon Pecan Pie

Apple Crisp Pie ~ Carrot Cake ~ Chocolate Trilogy Cake

\$75.00 Plus Tax and 20% Service Charge

Consuming Raw or Undercooked eggs, animal meats, seafood or shellfish could be potentially hazardous to your health