
ONE CANNOT THINK WELL, LOVE WELL,



SLEEP WELL IF ONE HAS NOT DINED WELL—V.W.

HAPPY THANKSGIVING

First Course

Choose One

Roasted Butternut Squash Soup w/ pepita pesto

Classic Caesar Salad

Chopped Kale Salad

w/caramelized walnuts, butternut squash
feta cheese, lemon vinaigrette

Pumpkin-Ricotta Ravioli w/ orange-sage butter

Lamb Meatballs w/ cauliflower puree, sweet pepper sauce

Entrees

Choose One

Roasted Diestel Farms Turkey

Served with mashed potatoes, roasted vegetables, corn bread stuffing, cranberry relish and gravy

12oz Certified Angus New York Steak (+\$10)

Served roasted peewee potatoes, bleu cheese, pancetta, green peppercorn sauce

10oz Certified Angus Filet Mignon (+\$10)

With bleu cheese potatoes au gratin, fresh asparagus, port wine demiglaze

Cedar Planked Mahogany King Salmon

With soy-mustard glaze, applewood smoked bacon, Yukon gold potatoes and cauliflower

Pan Roasted Sea Bass

Served over truffle whipped potatoes, fresh market vegetables, lemon beurre blanc

Slow Braised Boneless Angus Short Rib

Served over whipped horseradish potatoes with roasted root vegetables, braising sauce

Dessert

Choose One

Almost Flourless Chocolate Torte

Pumpkin Bread Pudding

Hog Heaven Pie

Fifty Nine Dollars per Person

Plus 8% Tax & 18% Gratuity