



Happy Thanksgiving

THURSDAY, NOVEMBER 24, 2022

\$42.95 per guest (plus tax & gratuity)

FOR THE TABLE

HOUSE-MADE CONDIMENT TRAY

BAKERY BASKET

cranberry-walnut bread, corn bread, dinner rolls served with house whipped butter and cranberry-orange marmalade

ADD ON AN APPETIZER

CRAB & COD CAKE \$15

BURRATA & BEET honey glazed beets, mandarin oranges, arugula, toasted pepita, toasted baguette \$14

WHIPPED RICOTTA & SWEET POTATO DIP maple drizzle, raisins, warm naan bread \$12

HOT MULLED CIDER \$3.00

STARTERS *(choice of one)*

PUMPKIN KAHULA BISQUE

crispy pancetta

HARVEST SALAD

mixed greens, butternut, beets, brussels sprouts, feta, toasted walnuts, sage-red wine vinaigrette

ENTRÉES *(choice of one)*

ROAST TURKEY & STUFFING

turkey gravy, cranberry sauce, whipped potato, butternut squash, classic herb stuffing

KING CUT 16OZ. PRIME RIB

au jus, whipped potato, brussel sprouts

SEAFOOD STUFFED COD

fresh cod filet, shrimp-cod-scallop stuffing, roasted red bliss potatoes, brussel sprouts, lemon-beurre blanc

PUMPKIN SAGE RAVIOLI

raisins, roasted butternut squash, kale, spiced maple-cream sauce, roasted pecans

Additional side dishes of brussel sprouts, butternut squash, whipped potato, and classic herb stuffing are available upon request.





DESSERTS *(choice of one)*
served with fresh whipped cream

CARAMEL APPLE TART vanilla bean ice cream

BOURBON PECAN PIE vanilla bean ice cream

BROWN BUTTER PUMPKIN PIE

FLOURLESS CHOCOLATE TORTE

CRANBERRY-WHITE CHOCOLATE BREAD PUDDING

SEASONAL SORBET & FRESH BERRIES

FROM THE BAR

LEAVES OF CHANGE empress gin, pear juice, maple

PUMPKINTINI fulton harvest cream liquor, pumpkin liquor, kahlua, spiced rum

CRAN-APPLE CLASSIC MANHATTAN crown apple, splash of cranberry vodka

SPICED CRANBERRY MARGARITA tequila, cointreau, lime juice, cranberry juice, cinnamon simple syrup

APPLE CINNAMON MULE vodka, cider, lime juice, ginger beer

WHISTLE FIG bourbon, black fig vodka, amaro, ginger liquor

HOT BAR

Pumpkin Baileys Coffee

Italian Coffee

Irish Coffee

Spanish Coffee

AFTER DINNER DRINKS

Single Malt Scotch

Oban 14yrs

Balvenie 12 & 17yrs

Macallan 12yrs

Glenlivet 12yrs

Glenfiddich 12yrs

Hennessey

Port

Burmester Tawny

Burmester Ruby

Cognac & Cordials

Courvoisier

Remy Martin

B&B

*Before placing your order, please inform your server of any food allergies in your party.
Consuming raw, cooked-to-order or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.*