

THANKSGIVING
2023

Seasonal Vegetarian Options
available upon Request

FIRST COURSE

Roasted butternut squash veloute

Fiscalini cheddar and sage panna cotta,
honey-glazed macadamia nuts

OR

Warm salad of Belgium endives

persimmons, grilled raddichio, pomegranate
seeds tossed with a maple whole grain
mustard dressing

SECOND COURSE

Diestel Farm young turkey Thanksgiving Dinner

slow roasted breast, gently braised cabbage
wrapped leg roulade, porcini and cornbread
stuffing, crispy brussels sprouts, honey glazed
yams, Paseo pomme puree, cranberry sauce,
thyme gravy

OR

Maine lobster "Wellington"; seafood sausage

mushroom duxelle, rich lobster bisque, vegetables
from the farmers market, baby greens

DESSERT

Traditional pecan pie

vanilla-maple crème fraiche,
salted caramel ice cream

OR

Exotic vacherin glacé

coconut dacquoise and ice cream,
mango-passion fruit sorbet, mint meringue,
hibiscus sauce

Seatings from 3pm - 7pm

Choice of appetizer, entree, and dessert: \$90

Children's Plate: \$25

