Thanksgiving Menu

1st Course

Five Onion Bisque
the original recipe

Classic Ceasar Salad
Crisp romaine/ceasar dressing/croutons/Asiago/anchovies

Acorn Squash Salad
Baby kale/tri-colored Brussels/Napa cabbage/roasted acorn squash/chopped dates//roasted chopped almonds/red onion/Tahini dressing

Pumpkin Bisque
Ginger crema

Whipped Feta
cranberry compote // mini crossiants // hot honey // pistachio

Chilled Shrimp Cocktail
Classic cocktail sauce/remoulade/lemon
+ $10 Supplement +

Crab Cake
remoulade/wilted spinach/pommes frites
+ $12 Supplement +

Entrée

Roast Tom Turkey
sausage stuffing/creamy whipped potatoes/candied sweet potato casserole (pecan topping)/butternut squash oreganato/green beans/cranberry sauce/rich pan gravy/ rolls & butter

Pan-Seared Salmon
Pan-seared Faroe Island salmon/ French lentil stew / roasted Brussels / malt vinegar brown butter

Seafood Rigatoni
Shrimp/chopped scallops/roasted red peppers/shallots/ sherry cream sauce/basil hazelnut gremolata

Vegan Pumpkin Risotto
balsamic braised onions/maple roasted acorn squash/vegan feta/pumpkin oil

Roasted Stuffed Pork Loin
Apple sage cornbread stuffing/sweet potato puree/bacon roasted Brussels/rich pork pan gravy & stewed apples

Grilled Tenderlion
pommes puree/roasted fall vegetables/cabernet demi glace/crispy shallots
+ $22 supplemental charge +

Dessert

Individual Apple Crumb Tarts
vanilla ice cream/ cinnamon sauce

Maple Crème Brûlée
whipped cream / Cookie
+ Gluten Free +

Pumpkin Pie Mousse Tarts
Maple whipped cream

Chocolate Olive Oil Cake
Bourbon Maple Whipped Cream
+ Gluten Free +

Pecan Pie
Salted Caramel Ice Cream

Innovo Classic Lemon Cheese Pie
light French style lemon pie/lemon curd

Children's Menu

Roast Turkey Dinner. $25

If turkey is not your thing....
We offer a choice of pasta with red sauce/hamburger or cheeseburger with French fries/pasta Alfredo with chicken.....$22

Three Courses $65