



THANKSGIVING MENU 2019

served with dinner rolls & butter

1st COURSE

SPINACH SALAD
quinoa, sweet potato
cranberry, almond, blue cheese
cranberry vinaigrette

SWEET POTATO SOUP
fried sage leaves

SMOKED SALMON RILLETTE
arugula, endive, radish
grain mustard vinaigrette
country toast

2nd COURSE

ROAST TURKEY
mashed potatoes, sage stuffing
brussels sprouts, turkey gravy
cranberry chutney

SHORT RIB STROGANOFF
braised short ribs, egg noodles
red wine demi, sour cream

GOAT CHEESE POLENTA
roasted mushrooms
truffle oil, herbs

3rd COURSE

DESSERT TABLE
assorted seasonal desserts

*Consuming raw or undercooked meats, poultry seafood, shellfish, or eggs may increase your risk of foodborne illness
Substitutions & modifications politely declined*