



THANKSGIVING DAY

Thursday, November 28th, 2024

A la Carte Dining

Limited a la Carte Breakfast Menu: 7a-10a

Build Your Own Thanksgiving Feast (11am - 5pm)

\$60 per person (\$25 for kids 12 & under)

Last seating at 4pm

Starter (choose one)

Butternut Squash Soup

Wedge Salad pancetta, chives, tomato

Pear & Pomegranate Salad mixed greens, fresh herbs, bleu cheese, honey vinaigrette

Fall Fruit Salad persimmon, fig, pear, pomegranate, meyer lemon

First Side (choose one)

Roasted Brussels Sprouts with pancetta, meyer lemon

Candied Rainbow Carrot with fresh herbs

Grilled Broccolini with lemon oil

Parmesan Crusted Green Beans

Cranberries with blood orange

Second Side (choose one)

Whipped Potatoes with brown butter gravy

Baked Yams with spiced brown sugar

Roasted Fingerling Potatoes with rosemary

Stuffing with mushroom, sage

Black Rice

Main (choose one)

Pan Seared Sea Bass champagne cream sauce

Prime Rib horseradish, au jus

Oven Roasted Turkey citrus, fresh herbs

Pumpkin & Butternut Squash Lasagna house made marinara, parmesan

Desserts | \$12 each

Apple Pie with caramel, pecans, vanilla bean whipped cream

Pumpkin Pie with bourbon whipped cream sauce

Upside Down Pear Cake with vanilla bean cream 12

Prices excludes tax & gratuity | 20% gratuity added to parties of 6+