



Thanksgiving Day Thursday, November 26th, 2026

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

\$85 per person (\$40 for kids 12 & under)

Last seating at 4pm

STARTER (choose one)

Roasted Cauliflower Soup

Pumpkin Soup

Harvest Caesar Salad

butternut squash, crispy baked parmesan frico

Apple Cranberry Brussels Sprouts Salad

pecans, sharp white cheddar, apple vinaigrette

Poached Pear Salad

baby greens, blue cheese, walnuts, champagne vinaigrette



FIRST SIDE (choose one)

Roasted Fennel

with delicata squash, apples, shallots, fresh herbs

Parmesan Roasted Green Beans

Caramelized Brussels Sprouts

pancetta, citrus

Roasted Carrots, Fresh Herbs

SECOND SIDE (choose one)

Sweet Potato Gratin

orange, white and purple sweet potato, herb cream sauce

Chive and Sour Cream Whipped Potatoes

Stuffing with Wild Mushroom, Sage, Thyme

Roasted Garlic Rosemary Fingerlings

MAIN (choose one)

Pan Seared Halibut

blood orange beurre blanc

Prime Rib

creamy horseradish, au jus

Oven Roasted Turkey

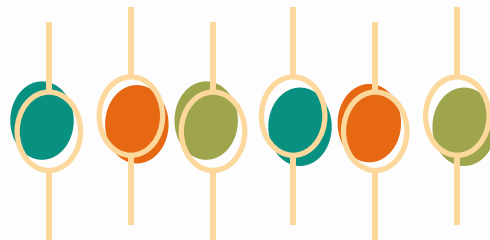
citrus, fresh herb, cranberry sauce

Mushroom Wellington

shiitake, oyster and cremini mushrooms

Butternut Squash Pot Pie

onion, kale, fresh herbs, pecorino romano



DESSERTS

Pumpkin Cheesecake

Sweet Potato Crème Brûlée

Cranberry Pie

Apple Tart



We strive to source our meats, herbs, and produce from local providers to the extent possible. Single check required for parties of 6 or more guests. 20% gratuity applied to regular dining parties of 6 or more guests.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain pre-existing medical conditions. Not all ingredients are listed on the menu. Please let your server know if you have food allergies or other preferences. Menu items and prices are subject to change. Questions, comments, concerns? Please let us help. Thank you!

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