

Thanksgiving Menu

Starters

Butternut Squash Soup^{GF|V|Δ}

Pepitas, Apple, Pickled Cranberry

Salt Baked Pear^{GF|V|Δ}

Camembert Cheese, Walnut, Dried Cranberry, Spiced Honey

Harvest Salad^{GF|V|Δ}

Arugula, Baby Kale, Pepitas, Orange Supremes, Pomegranate Seed, Pine Nut, Focaccia, Honey Ginger Vinaigrette

Crispy Pork Belly^{GF}

Pumpkin Puree, Fig Mostarda, Arugula, Pistachio Gremolata

Entree

Roasted Turkey^{GF}

Traditional Stuffing, Roasted Garlic Mashed Potato, Green Beans, Pancetta, Cranberry Mostarda, Turkey Gravy

Blackened Snapper^{GF}

Spanish Corn Risotto, Chorizo, Red Chimichurri

Grilled Pork Chop^{GF}

Borlotti Bean & Lentil Cassoulet, Roasted Sweet Potato, Hearty Greens, Apple Cider Glaze

Roasted Carrot Risotto^{GF|V|Δ}

Orange-Coriander Brine, Curry Honey Glaze, English Pea, Fennel, Crispy Mushrooms

Desserts

Cover's Bakery Pumpkin Pie^V

Maple Whipped Cream

Cover's Bakery Pecan Pie^V

Vanilla Ice Cream, Caramel Sauce

Hard Cider Beignet^V

Powdered Sugar, Caramel Sauce

Cherry Almond Cake^{GF|V}

Vanilla Whipped Cream, Candied Orange

\$65.00 Adult, \$40.00 Kids 2-12

(Separate kid's menu also available)

GF- can be gluten free V- can be vegetarian Δ - can be vegan