Thanksgiving Menu

Starter

Butternut Squash Soup GF|V|Δ
Pepitas, Crème Fraîche, Brown Butter

Roasted Beets GF|V|Δ
Blackberry, Pickled Apple, Hazelnut, Citrus Yogurt

Crab Cakes
Fennel Remoulade, Mixed Greens, Spicy Mustard

Scallops on the Wedge GF
Bay Scallops, Radish Bacon, Chives, Cherry Tomato, Point Reyes Blue Cheese, Buttermilk Ranch Dressing

Entree

Roasted Turkey GF
Traditional Stuffing, Roasted Truffle Mashed Potato, Green Bean Casserole, Cranberry Sauce, Turkey Gravy

Grilled Ribeye GF
Pommes Duchesse, Bordelaise, Brussels Sprout Gratin

Scottish Mahi GF
Wild Rice, Caramelized Pear, Oyster Mushroom, Miso Spinach

Rigatoni Alla Vodka V|Δ
Fresh Tomato, Stracciatella Cheese, Sesame Seed

Dessert

Cover's Bakery Pumpkin Pie V
Whipped Cream

Cover's Bakery Pecan Pie V
Whipped Cream, Caramel Sauce

Chocolate Religieuse V
Chocolate Choux, Crème Fraîche, Mint

Fruit Tart GF|V
Mixed Berries, Pastry Cream

$70.00 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