

# *Thanksgiving Dinner*

NOVEMBER 23RD, 2023

1PM - 9PM

reservations required-\$74



## STARTERS

### **Kabocha Squash Soup**

*pine nuts and ginger apple creme fraiche*

### **King Crab Loaded Caesar**

*tomato, kalmata olives, basil, creamy garlic dressing, parmesan brittle*

### **Spinach and Candy Spiced Bacon Salad**

*shaved fennel, roasted grapes, persimmon, pecan, and morello cherry vinaigrette*

### **Prawn Cocktail**

*wild mexican white prawns, frisée, grilled watermelon, meyer lemon, golden tomato and sweet pepper cocktail sauce*

## MAINS

### **Herb Crusted Prime Rib of Beef**

*potato gratin, caramelized yams, green beans, petite candy carrots, creamy horseradish, au jus*

### **Slow Roasted Turkey**

*white and dark meat, apple honey sausage and pecan cornbread stuffing, mashed potatoes, cranberry relish, candied carrots, green beans, cider onion gravy*

### **Butternut Squash Ravioli**

*sundried tomato, parmesan roasted cauliflower, porcini cream, crispy herbs, citrus dressed arugula, hazelnuts*

### **Seared Salmon**

*lemon grass rice, chopped kale, shoe string carrots, bacon braised cipollini, tokyo turnips, maitake mushrooms, dashi vin blanc sauce*

## FINALE

### **Flourless Raspberry Chocolate Decadence (gf)**

### **Freshly Baked Slice**

**Choice of:**

*Dutch Apple Pie, Bourbon Pecan Pie, Pumpkin Pie*