

AR LO

THANKSGIVING

\$90 per person, \$38 per child 12 and under

tax and gratuity not included

STARTERS

TREVISO & APPLE

Celery Root, Toasted Walnut, Kyoho Grapes, Tart Apples, Lemon Dressing

BEET & FETA

Tangerines, Pistachio, Cucumbers, Rocket Greens, Mandarin Dressing

FUYU & ARUGULA

Smoked Goat Cheese Crumbles, Craisins, Shaved Onion, White Balsamic Dressing

ENDIVE & FRISEE

Poached Pear, Prosciutto, Marcona Almonds, Sherry Vinaigrette

AGRUMATO SCENTED POACHED SHRIMP

Cocktail Sauce, Pink Peppercorn Mignonette, Green Goddess Dressing

ROASTED BUTTERNUT BISQUE

Cinnamon Cream, Everything Fleuron

ARTISAN CHEESE & CHARCUTERIE

Fig Jam, Honeycomb, Lavash, Grissini

TRADITIONAL SIDES

ROASTED SWEET POTATO

Maple Streusel

CHESTNUT & SAGE STUFFING

Fresh Herb

BUTTERY MASHED POTATO

Caramelized Shallots, Chives, Crispy Leeks

GREEN BEAN CASSEROLE

Porcini Mushroom Cream, Crispy Onions

CRISPY BRUSSELS SPROUTS

Sweet Chili Jam, Prosciutto Crisp

SANTA MARIA STATION

ROASTED TURKEY BREAST

Giblet Gravy, Cranberry Chutney

BUTTER POACHED TURKEY THIGHS

Sage Butter Sauce

CARVING STATION

APPLE BRINED PORCHETTA

Calvados Sauce

ROSEMARY CRUSTED PRIME RIB

Au Jus, Creamed Horseradish, Yorkshire Pudding

ASSORTED ROLLS

Butter, Olive Oil, Tomato Provençal

PLANCHA STATION

ROASTED BUTTERNUT SQUASH RAVIOLI

Choice of Sauces: Pesto Cream, Tomato Sauce, Brown Butter Sage

Choice of Toppings: Sautéed Shrimp, Pancetta, Caramelized Onion, Toasted Walnut, Parmesan

DESSERTS

SELECTION OF PIES

Apple, Pumpkin, Pecan, Sweet Potato

CHOCOLATE FLOURLESS CAKE

CHEESECAKE S'MORES

CHEF SELECTION OF PETITE DESSERTS

