Thanksgiving Dinner Menu

Served 3:00 pm - 9:00 pm

STARTERS

Butternut Squash Soup 12
Harvest flavor is enriched with a warm blend of spices and a hint of fresh sage,
pepitas and crème fraiche

Roasted Beet Salad 12
Medley of sweet, earthy roasted beets served over a bed of fresh, mixed greens,
creamy crumble of tangy goat cheese, crunchy pecans,
and a zesty citrus vinaigrette.

ENTREES

Roasted Turkey 38
Juicy, tender, oven-roasted turkey, served with a fluffy Theresa's garlic mashed potatoes.
Brioche stuffing, with sweet, dried fruit and toasted pecans, with rich,
classic gravy and a side of crisp green beans.

Brown Sugar Crusted Ham 38
Slow-cooked ham with a perfectly caramelized brown sugar crust.
Served alongside sweet potatoes and roasted Brussels sprouts, tossed with
bright pomegranate seeds and toasted walnuts.

DESSERT

Pumpkin Pie w/ Vanilla Butter Cream 13
Crowned with a decadent swirl of smooth vanilla buttercream.

Apple Tart ala Mode/Warm Caramel Sauce 13
Apple tart with a tender, flaky crust, baked to a golden-brown finish.
Served warm with a generous scoop of cool vanilla bean ice cream and
drizzled with a rich, warm, buttery caramel sauce.