



THANKSGIVING DINNER SPECIAL

A La Carte Menu is also Available

THURSDAY, NOVEMBER 25

APPETIZERS

choice of

CHESTNUT & BUTTER SQUASH SOUP

RED & GOLDEN BEET SALAD

Arugula, caramelized walnuts, herbed goat cheese

PRIMI

choice of

PUMPKIN RAVIOLI

Porcini mushrooms

PAPPARDELLE

Black truffle, aged grana padano

ENTRÉE

ROASTED ORGANIC TURKEY

Chestnut & granny smith apple stuffing, cranberry sauce, giblet gravy, mashed potatoes

DESSERT

PUMPKIN PIE

Cinnamon gelato, toasted pecans

\$62 PER PERSON

(tax & gratuity are not included)

