

# THANKSGIVING MENU



\$88 per person, \$30 per child

## AMUSE

### PARKER ROLLS

ricotta honey butter

## SMALL PLATES

### CURRY PUMPKIN SOUP **VEG**

curry spice, five spice foam

add lobster - \$10 supplement

### PERSIMMON SALAD

organic greens, Midnight Moon  
lomo, pomegranate, manuka honey  
golden balsamic vinaigrette

### ROASTED CAULIFLOWER SKEWERS

golden raisins, tehina, pistachio  
pomegranate

## SIGNATURE ENTREES

### DIESTEL MAPLE ROASTED TURKEY

### YUKON MASHED POTATOS **GF, VEG**

### SAUTEED HARICOT VERTS **GF, VEG**

### PORT WINE CITRUS CRANBERRIES **GF, VEG**

### FOCACCIA SAGE STUFFING

### GIBLET GRAVY

vegan dinner available upon request

## SUGAR RUSH

### CHEF'S HORN OF PLENTY

assortment of fall harvest desserts  
and petit fours

9.29.21

**GF** Gluten Free | **V** Vegan | **CBV** Can Be Vegan | **CBGV** Can Be Gluten Free

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.. Please be sure to kindly inform your server/bartender of any allergies or dietary restrictions.*