

THANKSGIVING 2021

\$89 PER PERSON | \$39 KIDS | EXCLUDING TAX AND GRATUITY

AMUSE

SMOKED TURKEY BONE BROTH

STARTERS STATIONS

ASSORTED SHELLFISH shrimp, oysters, crab-wasabi cocktail, red wine mignonette, lemon

TRUFFLE CAESAR onion crema, truffle vinaigrette, parmesan

BRUSSEL SALAD apple, cranberry, maple-mustard vinaigrette

ROASTED CAULIFLOWER tahini, pomegranate, pistachio

FISH STATION

CEDAR-SMOKED SALMON mustard butter

ROASTED BROCCOLI chili-garlic sauce

TUKERY CARVING STATION

SMOKED TURKEY cranberry, truffle gravy

ASIAGO-STUFFED POTATOES parsley

GREEN BEAN CASSEROLE crispy onion

PRIME RIB CARVING STATION

WAGYU PRIME RIB smoked beef jus, horseradish cream

CORNBREAD STUFFING sweet sausage, sage

KIDS STATION

MINI 'RIB-WICHES' american bbq, onion, pickles

CHICKEN TENDERS ketchup, ranch

CLASSIC MAC & CHEESE cheddar, american cheese

DESSERT

APPLE COBBLER spiced vanilla ice cream

PUMPKIN IT'S IT'S

CHOCOLATE CHUNK COOKIES

INGA'S PECAN PIE

Menu Pricing Subject to Change & Not Inclusive of Beverages, Tax, 5% Setup Fee or Service Charges.

GF Gluten Free • **VEG** Vegetarian • **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.
Kindly be sure to inform your server/bartender of any allergies or dietary restrictions.