

thanksgiving day menu

11am – 3pm | \$49 for adults, \$25 for children 12 and under

Not including alcoholic beverages and gratuity | Tax and 20% will be added

starters

Leek and Root Vegetable Bisque

Parsnip | carrots | rutabaga | leeks

Fable Salad

Spring mix and frisee | blood orange vinaigrette | herbed goat cheese | quince | gooseberry | candied nut crumble

Fresh Fruit Salad

entrées

Hand-Carved Roast Turkey

Natural au jus gravy | rosemary and port wine infused cranberry sauce

Hand-Carved Steamship Ham

Orange pineapple glaze

Maple Glazed Baked Salmon

Pure maple syrup glaze

Roasted Eggplant Ragu

Eggplant | tomatoes | zucchini | yellow squash | onions | peppers | polenta cake

sides

Traditional Stuffing

Cornbread Stuffing with Cranberries

Traditional Mashed Potatoes

Sweet and Savory Sprouts with

Balsamic Glaze

Roasted Yams with Pomegranate Glaze

Roasted Root Vegetables with

Caramelized Shallots

Baked Mac and Cheese

Rolls and Butter

desserts

Gluten Free Chocolate Torte

Vanilla Cheesecake

Assorted Pies