



**THREE COURSES \$30 per person**

**Appetizers**

***Butternut Squash Bisque***

*Roasted pumpkin seeds & Crème fraiche*

***Baby Arugula Salad***

*Warm goat cheese, Basil vinaigrette, Beets, Fresh berries & Caramelized pecan*

**Entrees**

***Slow-Roasted Hand Carved Turkey***

*Giblet gravy, Anise scented cranberry chutney, Green beans almandine, Mashed potato, Chestnut*

***Baked Ham with Sweet Bourbon-Mustard Glaze***

*Caramelized pineapple, Home-made corn bread, Roasted baby vegetables*

***Pan Seared Filet of Branzino***

*Lemon beurre blanc, Asparagus, Mushroom & Green peas risotto*

***Grilled Center Cut New York Steak***

*Port reduction, Provencal fingerling potato and Grilled asparagus*

***Wild Mushroom Ravioli***

*Fava beans, Pecans, Taleggio cheese*

**Desserts**

*Apple Pie*

*Pumpkin Pie*

*Pumpkin Pie Cheesecake*

***Thanksgiving Menu will be served from 11am until 10pm.***