

# THANKSGIVING MENU

NOVEMBER 28, 2019 • 12 TO 4 PM

## *Main course*

**HERB ROASTED TURKEY** (GF)

pan gravy

**ROASTED PORK LOIN** (GF)

coffee and chili rubbed

**SMASHED YUKON POTATOES** (V) (GF)

**GOAT CHEESE SWEET POTATOES** (V)

**MULTIGRAIN STUFFING**

italian sausage, celery, carrots, onion

**CORN PUDDING** (V)

**LEMON GLAZED ROOT VEGETABLES** (V) (GF)

**CREAMED GREEN BEANS** (V)

mushroom cream sauce, fried onions strings

**ROASTED BEET SALAD** (V) (GF)

apple cider balsamic glaze, arugula, candied walnuts, fresh goat cheese

**GARDEN GREEN SALAD** (V) (GF)

house vinaigrette

## *Dessert*

**PUMPKIN CAKE** (V)

cream cheese frosting

**APPLE CRANBERRY CRISP** (V) (GF)

brown sugar oatmeal topping fresh whipped cream

**PEANUT BUTTER BROWNIES** (V)

**EXECUTIVE CHEF – LISA M. LUDWIG**

THE CONSUMPTION OF RAW AND UNDERCOOKED MEATS, FISH & EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

**\$25 ADULTS & \$12 CHILDREN**

CHILDREN: AGES 12 & UNDER. PRICE DOES NOT INCLUDE DRINKS, TAX OR GRATUITY  
NO OTHER MENU WILL BE SERVED

*Reservations Highly Recommended: 860-542-5531*