



Thanksgiving DINNER

THURSDAY NOVEMBER 26, 2026

\$59.95 per adult | \$29.95 for children under 12

Seatings from 12pm - 5pm

Regular menu is not available on this day

FIRST COURSE

Choice of One

PUMPKIN GINGER BISQUE

Creme Fraiche

ROASTED BEET & CRANBERRY SALAD

Spinach, roasted beets, goat cheese, radish, sliced red onions, toasted almonds, with a light red wine vinaigrette

CHARRED BRUSSEL SPROUTS

Served with toasted hazelnuts, bacon lardons, and a side of garlic aioli

SECOND COURSE

Choice of One

ROASTED TURKEY DINNER

Vegetable stuffing, green beans, whipped sweet potatoes, herbed turkey gravy, cranberry sauce

WOOD-GRILLED SALMON

Whipped potato, eggplant caponata, and charred brussel sprouts

MUSHROOM RAVIOLI

Wild mushroom, truffle parmesan cream, arugula, and pecorino Romano

DESSERT

Choice of One

CARAMEL APPLE CHEESECAKE WITH BERRIES & WHIPPED CREAM

PUMPKIN PIE WITH MAPLE WALNUT CRUMBLE & WHIPPED CREAM

Please inform your server of any food allergies that may require special attention.

*This item may be served undercooked. Consuming raw, cooked-to-order, or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.