

THANKSGIVING 2021

11/25 4:00 PM TO 10:00 PM

\$45



STARTER (CHOOSE ONE)

Tomato Basil Bisque

sourdough gouda grilled cheese

Roasted Brussel Sprouts

guanciale, mustard cider vinaigrette

MAIN

VEGETARIAN SUBSTITUTION AVAILABLE

Diestel Farms Turkey Breast

apple, sausage, cornbread, sherry shallot green beans, chive Yukon potato puree

DESSERT (CHOOSE ONE)

Traditional Pumpkin Pie

whipped Cream

Traditional Pecan Pie



Please inform us of any food allergies or restrictions

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

Corkage Charge \$10 per 750ml

Executive Chef Jesse Miranda