

# ◆ *Thanksgiving* ◆ MENU

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November 27, 2025 • 11:00 am - 6:00 pm  
\$135 Per Adult and \$75 Per Child (12 and Under)

*Reservations Required In Advance*

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## SOUP & SALADS

### BUTTERNUT SQUASH SOUP

*Crystalized Ginger, Pepita Seeds*

### CLASSIC CAESAR SALAD

*Local Little Gem, Caesar Dressing, Croutons*

### HARVEST SALAD

*Mixed Greens, Dried Cranberries, Candied Pecans,  
Goat Cheese, White Balsamic Vinaigrette*

## ACCOMPANIMENTS

*Sourdough, Root Vegetable & Apple Stuffing*

*Green Bean Almondine*

*Banyuls and Honey-Glazed Carrots*

*Baked Macaroni and Cheese*

*Creamy Mashed Potatoes*

*Potato Au Gratin*

*Brown Butter Roasted Brussels Sprouts*

*Sweet Potatoes with Pecan & Cranberry*

*Turkey Gravy*

*Vegetarian Mushroom Gravy*

## CARVING STATION

### HERB-ROASTED TURKEY

*Cranberry-Orange Relish, Classic Turkey Gravy*

### HONEY GLAZED HAM

*Dijon-Maple Glaze*

### WHOLE ROASTED SALMON FILLET

## GRAZING TABLE

*Artisanal Cheeses, Cured Meats, Honeycomb, Jams, Mustards,  
Dried Fruit, Pickled Vegetables, Crackers, Ad Astra Breads*

## DESSERTS

*Pumpkin Pie, Pecan Pie, Apple Crisp,*

*Assorted Mini Cheesecakes, Warm Bread Pudding*