

◆ *Thanksgiving* ◆ MENU

November 29, 2025 • 11:00 am - 6:00 pm
\$135 Per Adult and \$75 Per Child (12 and Under)

Reservations Required In Advance

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