

Thanksgiving Dinner 2017

3 COURSE SEATED MEAL

BY RESERVATION ONLY

\$37.00 PER ADULT

\$17.00 CHILDREN 10 & UNDER



Menu

Starter

Choose from:

- ♦ Drunken Pumpkin Bisque
Brandy, Maple, Crème Fraiche, and Spiced Pepitas
- ♦ Thankful Spinach Salad
Honey Crisp Apple, Pomegranate Seeds, Goat Cheese, Candied Pecans and an Orange Vinaigrette
- ♦ Fried Brussels
Applewood Bacon, Oven Dried Tomatoes, Pistachios, White Cheddar and a Lemon-Thyme Aioli

Main Course

Choose from:

- ♦ Citrus Brined and Slow Roasted Turkey Breast
Whipped Yukon's, Giblet Gravy, Garden Green Beans Almondine, Dark Meat Stuffing, House Cranberry Sauce
- ♦ Fall Spiced Pork Osso Bucco
Sweet Potato Puree, Braised Kale with Applewood Bacon, Red Onion Straws, Natural Jus

Sweets

Choose from:

- ♦ House made Pumpkin Pie with Vanilla whipped Cream
- ♦ House made Carmel Pecan Pie with Vanilla Whipped Cream
- ♦ Kitchen Canvas Mocha Boca Cake: Chocolate Mocha Cake layered with Dark Chocolate Ganache topped with Kahlua Espresso Buttercream Icing & Salted Caramel Drizzle

Call 828-414-9230 for more information or to make reservations!