



THANKSGIVING FEAST

THURSDAY, NOVEMBER 28TH 2024

SERVING 11:30AM - 7:30PM

FOR THE TABLE

TEDDY CORNBREAD
honey butter, coffee butter jam

A LA CARTE COURSE

(choose one of the following)

PUMPKIN & PEAR SQUASH SOUP
crab, toasted pinenuts, coriander, creme fraiche

BUTTERNUT SQUASH PANZANELLA SALAD
croutons, firefly goat cheese, chicory, pumpkin seeds, sherry vinaigrette

CRANBERRY & LOCAL BEET SALAD
endive, spiced cranberries, apples, watercress, cider orange vinaigrette

SMOKED SALMON CAESAR SALAD
lemon confit, dill croutons, shaved parmesan cheese, pomegranates, caper caesar dressing

WILD MUSHROOM BEIGNETS
parsnip jam, white truffle aioli



ENDLESS CARVING STATION

LEAPING WATERS FARMS ROASTED TURKEY
traditional gravy, giblet gravy, housemade cranberry sauce

CEDAR PLANK WILD SALMON

SLOW ROASTED PRIME RIB OF BEEF
horseradish cream, natural jus

ENDLESS SIDES

MAPLE GLAZED HEIRLOOM CARROTS

GREEN BEANS, BACON JAM, TOASTED LEMON

ROASTED WINTER VEGETABLES

ROASTED BROCCOLI & CAULIFLOWER

GORMAN FARM CREAMED SPINACH

BUTTERNUT SQUASH GRATIN

TEDDY MAC & CHEESE

CARAMELIZED YAMS

POMME PUREE

TRADITIONAL BRIOCHE & HERB STUFFING

ROSEMARY & PECAN STREUSEL

DESSERTS

(choose one of the following)

PUMPKIN PIE DONUTS
sticky pecan, creme anglaise

APPLE CROSTATA
vanilla gelato, salted caramel

FLOURLESS CHOCOLATE CAKE
cranberry sorbet, cocoa nib crumble

WHITE CHOCOLATE CREME BRULEE
spiced seasonal berries

\$75 per person / \$28 for Children 12 & under

Tax, gratuity & beverages are not included

20% gratuity will be added to all parties of 5 or more

3.5% restaurant industry surcharge

Menu Items Subject to Change Based on Availability

