



## Thanksgiving 2024 Menu

\$70 per guest ++

~First Course~

(Choose One)

### Roasted Pumpkin Soup

*Parsnip Crème | Parsley Oil*

### Caesar

*Shaved Parmigiano- Reggiano | House Croutons*

### Autumn Salad

*Baby Spinach | Butter Lettuce | Candied Pecans | Golden Beets | Red Onions  
Goat Cheese | Spiced Orange Vinaigrette*

~Second Course~

(Choose One)

### Surf & Turf

*Espresso Rubbed Petite Filet Mignon | Grilled Garlic Butter Gulf Shrimp  
Sweet Potato Mash | Roasted Asparagus | Mushroom Demi Glaze*

**\*\*6 oz Filet ++ \$ 10 | 8oz Filet ++ \$ 15\*\***

### Slow- Roasted Prime Rib

*Whipped Potatoes | Broccolini | Horseradish Cream | Natural Jus*

### Grilled Norwegian Salmon

*Seasoned Rice | Brussel Sprouts | Champagne Dill Sauce*

### Roasted Turkey

*Cornbread Stuffing | Whipped Potatoes | Glazed Carrots  
Cranberry Relish | Turkey Gravy*

~Third Course~

(Choose One)

### Apple Cinnamon Crumble

*With Whipped Cream and Bourbon  
Butterscotch Drizzle*

### Pumpkin Cheesecake

*With Caramel Drizzle*

RARE \_ Red Cool Center | MEDIUM RARE \_ Red Warm Center | MEDIUM \_ Pink Center | MEDIUM WELL \_ Slightly Pink | WELL \_ No Pink  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.  
\*\*Contains nuts.

No Substitutions | No Split Plates