

THANKSGIVING

DINNER

First Course: (select 1)

BUTTERNUT SQUASH BISQUE, PUMPKIN SALAD, CLASSIC CAESAR, INSALATA della CASA

Principale: (select 1)

Cornbread Stuffing Served family style

HERB-BUTTER ROASTED TURKEY

Lambic Cranberry Relish, and rustic Pan Gravy with Sweet Potato Dauphinoise and Creamy Savoy Cabbage

HEN OF THE WOODS PETITE FILET OF BEEF

Grilled and finished with Hen of the Woods Mushroom, Brandy Cream Sauce, Sweet Potato Dauphinoise and Roasted Cauliflower (4.95 up charge)

TURKEY MARSALA

Pan-seared with a Wild Mushroom Marsala Reduction, Sweet Potato Dauphinoise and Roasted Cauliflower

PUMPKIN RAVIOLI

Finished with a Sherry Sage Cream Sauce and garnished with roasted Butternut Squash, Sweet Corn, toasted Pinenuts

ROSEMARY CHICKEN SCALLOPINI

Breaded Rosemary Chicken Cutlets finished with a Dijon Shallot Cream Sauce, Autumn Vegetable Risotto

Children's Selection: Roasted Turkey with Sweet Potato Dauphinoise and Autumn Vegetables

Dessert:(select 1)

MAPLE CRÈME SLICE, PUMPKIN PANNA COTTA, WHITE CHOCOLATE & CHERRY BREAD PUDDING

36.95 per person; 16.95 per child plus 6% tax AND 20% Gratuity *Coupor

*Coupons NOT VALID on Holidays.