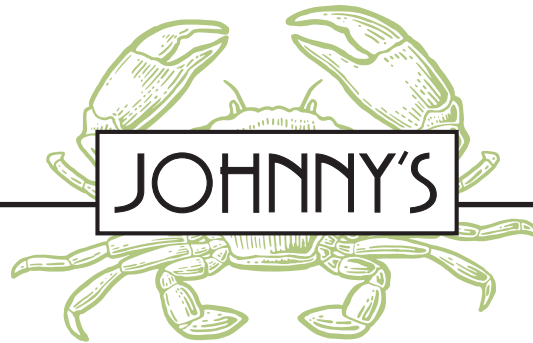


THANKSGIVING BUFFET

11AM - 6PM



\$42 per person for adults

\$23 per person for kids

Apple Brie Toast

Mushroom & Leek Soup

Frisée & Spinach Salad

Fennel, Red Onion, Goat's Cheese, Dijon Chive Vinaigrette

Apple & Kale Salad

Walnuts, Radish, Cranberries, Orange, Feta Cheese, Cider Vinaigrette

Roasted Turkey Breast

Herb Roasted, Turkey Gravy

Turkey Leg Confit

Crab Stuffed Fluke

Bay Butter Sauce

Braised Beef Shortribs

Red Wine Reduction

Mushroom Lasagna

Roasted Tomato Sauce, Reggiano

Sides:

Yukon Gold Mashed Potatoes

Traditional Stuffing

Ginger & Orange Cranberry Sauce

Butternut Squash Sage Gratin

Roasted Brussels Sprouts with Duck Bacon

Lemon Garlic Cauliflower & Broccoli

Dessert:

Pumpkin Velvet Cake

Coconut Caramel Butterfinger Cheesecake

Passion Fruit Creme Brulee Praline Tart

Some dishes may contain soy. We fry in 100% peanut oil. Please notify your server of any food allergies.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Tony Foreman & Cindy Wolf – Restaurateurs