



Thanksgiving On-Site Dining

THURSDAY, NOVEMBER 25, 2021
SEATINGS 12 - 4 PM

Soup

PEAR & ROASTED VEGETABLE BISQUE GF V

Salad

SALAD OF MIXED GREENS GF V

Red Flame Grapes, Blue Cheese, Candied Walnuts, Honey White Balsamic

Entrées

(please choose one)

All entrees include Smashed Red Bliss Potatoes GF V, Orange Maple Whipped Butternut Squash GF V
Apple & Herb Stuffing V, Sautéed Green Beans GF V

ROAST DIEMAND FARM TURKEY GF

Carved Dark & White Meat Turkey GF, Turkey Gravy GF, Cranberry Chutney GF

RED WINE BRAISED BEEF SHORT RIB GF

Braising Jus GF, Balsamic Glazed Onions GF

OVEN POACHED SALMON GF

Whole Grain Mustard Apple Cider Cream GF

QUINOA & TOFU STUFFED ACORN SQUASH GF V

Savory Coconut Mushroom Sauce GF V

BASKET OF ASSORTED ROLLS & BUTTER V

Dessert

(please choose one)

PUMPKIN MOUSSE PIE V

Pumpkin Mousse, Caramel Sauce

APPLE CRUMB PIE V

Brandied Caramel Sauce, Whipped Cream

GINGER STOUT CAKE V

Cranberry Lemon Curd, Whipped Cream

CHOCOLATE TRUFFLE TORTE GF V

Brandied Cherries, Whipped Cream



\$58/person

(price does not include tax or gratuity)

V indicates Vegetarian GF indicates Gluten Free