



## THANKSGIVING

### FIRST COURSE

*Select One*

#### ROASTED BUTTERNUT SQUASH SOUP

Maple | Crème Fraîche | Chile Roasted Pepitas

*or*

#### AUTUMN HARVEST SALAD

Baby Greens | Roasted Beets | Candied Walnuts | Goat Cheese | Apple Cider Vinaigrette

### SECOND COURSE

*Select One*

#### HERB ROASTED TURKEY BREAST

Boursin Mashed Potatoes | Roasted Butter Green Beans | Classic Brown Gravy  
Cranberry-Orange Sauce | Bread Roll

*or*

#### RED CHILE ROASTED PIT HAM

Brown Butter Sweet Potato Mash | Roasted Butter Green Beans  
Cranberry-Orange Sauce | Bread Roll

*or*

#### STUFFED WINTER SQUASH

Oven-Roasted Squash Filled with Quinoa, Black Beans, Calabacitas, and Cranberries  
Finished With Red Chile Glaze

### THIRD COURSE

*Select One*

#### FIVE LAYER CHOCOLATE CAKE

Chantilly Cream | Roasted Piñon | Vanilla Ice Cream

*or*

#### TRADITIONAL PUMPKIN PIE

Chantilly Cream | Salted Caramel Gelato | Roasted Pumpkin Seeds

*or*

#### PECAN PIE

Bourbon Salted Caramel | Vanilla Bean Ice Cream | Chantilly Cream

**\$85 PER PERSON**

*plus tax and 20% gratuity*

*Children 12yrs & under \$30 plus tax and 20% gratuity*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or raw eggs may increase your risk of foodborne illness.*