

\$95 PER PERSON

## FIRST COURSE

choose one

### ABNER SALAD

artisan lettuce, radicchio, creamy dill dressing  
crispy shallots, watermelon radish v

### CAESAR SALAD

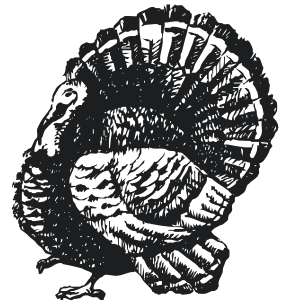
baby romaine, parmigiano reggiano, garlic crumbs

### BUTTERNUT SQUASH SOUP

roasted butternut squash, cream, nutmeg, thyme, maple syrup drizzle  
toasted pumpkin seeds, coffee bean dust

# Thanksgiving

## 2025



## MAIN COURSE

choose one

### HERB ROASTED TURKEY BREAST

rosemary-thyme turkey breast, sage-cranberry stuffing, pan gravy,  
creamy mashed potatoes, hericot verts

### MAPLE BEEF SHORT RIB

slow-brasied beef short rib, maple-soy glaze, parsnip purée, crispy fried onions

### GNOCCHI WITH BEECH MUSHROOMS + VODKA SAUCE

stuffed gnocchi, sautéed beech mushrooms, creamy vodka sauce, fresh basil  
parmigiano reggiano

## DESSERT

choose one

### PUMPKIN PIE

spiced pumpkin custard, candied pecans,  
whipped cream

### CRANBERRY APPLE CRISP

tart cranberries, sweet apples,  
oat-brown sugar crumble, vanilla ice cream

## ADDITIONAL SIDES

\$9 EACH

### CREAMY MASHED POTATOES

### HARICOTS VERTS

### SAGE-CRANBERRY STUFFING