



thanksgiving 2023

# appetizers

### SPINACH ARTICHOKE JAR

Lemon, Crostini

### VEGETABLE RAVIOLI

Puttanesca Sauce, Lemon Confit

### soups

### ROASTED BUTTERNUT SQUASH

Toasted Pumpkin Seeds

#### WILD MUSHROOM & TRUFFLE

Chives, Garlic Croutons

### salads

#### MARKET BABY GREENS & WINTER APPLE

Apple Plumped Cranberries, Spiced Walnuts, Shaved Carrots Lemon Thyme Vinaigrette

### KALE, RADICCHIO & ENDIVE

Sunflower Seed, Radish, White Balsamic & Local Honey Dijon

## entrée

#### APPLE CIDER BRINED FAUX TURKEY

Green Apple & Fresh Roasted Chestnut Stuffing • Sage-infused Vegan Gravy • GMO-free Corn Spoon Pudding • Sauteed Greens • Maple-glazed Yams • Roasted Brussels Sprouts • Inn-made Cranberry Sauce • Balsamic Braised Cippolini Onions • Roasted Fingerling Potatoes

## desserts

AMAZAKE PUMPKIN PIE W/ VANILLA COCONUT WHIPPED CREAM WARM APPLE PIE W/ COCOCNUT ICE CREAM

FIVE COURSE DINNER

\$92

CHILDREN'S 3 COURSE

(12 & under) \$44

