ETHANKSGIVING ESPECIALS

STARTERS

CHARRED BRUSSELS SPROUTS \$18

Parmigiano-Reggiano, hot honey, bacon, Granny Smith apples, pumpkin seeds

CRISPY POLENTA CAKE \$19

Topped with herbed goat cheese, fresh honeycomb, braised figs

SALAD

COUNTRYSIDE SALAD \$19

Baby arugula and kale mix, roasted delicata squash, candied pecans, feta cheese, Bartlett pear, pomegranate, apple cider vinaigrette

PASTA

PUMPKIN RAVIOLI \$28

Brown butter sage sauce, diced pumpkin, pumpkin seeds, pomegranate, spinach, balsamic reduction

ENTRÉES

SLOW-BAKED HALIBUT \$42

Asparagus, mushrooms, sweet potato fricassée, porcini cream sauce

GRILLED PORK CHOP \$36

Maple and cinnamon-brined, quinoa pilaf with vegetables, almonds, and dried cranberries

TURKEY DINNER \$35

Heritage Farms turkey breast, herb and vegetable stuffing, string beans, candied sweet potatoes, classic gravy, cranberry sauce

DESSERTS

PECAN PIE \$13

Classic Southern-style pie with a rich, nutty filling and buttery crust

PUMPKIN CHEESECAKE \$13

Creamy spiced cheesecake with a graham cracker crust, topped with whipped cream

















