



Thanksgiving Menu

..... SOUPS

BUTTERNUT SQUASH

with housemade cranberry-walnut croutons

SHERRIED MUSHROOM

with housemade croutons

..... SIDES

MASHED POTATOES

with roasted garlic

HARICOTS VERTS

with compound butter & toasted almonds

SAUSAGE & CORNBREAD STUFFING

with housemade sage sausage, dried cranberries, & pecans

CAULIFLOWER & BRUSSELS SPROUTS SALAD

with maple-glazed pecans & pomegranate in a whole grain mustard vinaigrette

BUTTERNUT SQUASH & SWEET POTATO GRATIN

with shallots, garlic, gruyere, & fresh herbs

TRADITIONAL TURKEY GRAVY

with white wine, fresh herbs, & butter

ORANGE CRANBERRY SAUCE

with fresh cranberries, cinnamon, vanilla bean, & orange zest

..... BAKED GOODS

LOCAL APPLE FRANGIPANE GALETTE

BOURBON PECAN PIE

PUMPKIN STREUSEL PIE

ASSORTED SEASONAL COOKIES

BACON, CHEDDAR, & SCALLION BISCUITS

PUMPKIN GINGER SCONES

CORNBREAD

LYON BAKERY ROLLS & BOULES

..... ADDITIONAL OFFERINGS

FRESH SHUCKED OYSTERS

CHICKEN POT PIE

ROASTED VEGETABLE SAVORY TART