

# THANKSGIVING DINNER DINE IN MENU

(THIS MENU IS AVAILABLE A LA CARTE)

## **SOUP**

## ROASTED BUTTERNUT SQUASH & CORN 18

SPICED PEPITAS, CHILI OIL

### STARTER

## TURKEY MEATBALLS 32

SQUASH PUREE, FRIED SAGE & JALAPENO

## SALAD

### **HERITAGE SALAD 28**

Mixed Winter Greens, Roasted Beets & Kabocha Squash, Pepitas, Dried Cranberries, Maple Dijon Vinaigrette

### **ENTREE**

## SAGE ROASTED TURKEY 46

French Bread Italian Sausage Stuffing, Green Beans, Sweet Mashed Potatoes, Gravy, Cranberry Sauce

## ROASTED BRUSSEL SPROUTS, "BACON", PEPPERCORN MAPLE GLAZE 28

### DESSERT

Rustic Apple Strudel à La Mode, Pecan Pie, & Grandma's French Toast Maple Bread Pudding 19

WITH SWEET BAKED APPLE, TOASTED PECANS, LACE COOKIE, & VANILLA ICE CREAM



## THANKSGIVING DINNER Takeout & Delivery Menu

Please place your orders by Noon on Monday, November 25th.

Please note this menu is served in 9x13 pans. Each pan serves 6 guests)

#### SOUP

## ROASTED BUTTERNUT SQUASH & CORN 100

SPICED PEPITAS, CHILI OIL (SERVES 6)

## STARTER

### TURKEY MEATBALLS \$165

Squash Puree, Fried Sage & Jalapeno (Serves 6)

### SALAD

### HERITAGE SALAD \$120

Mixed Winter Greens, Roasted Beets & Kabocha Squash, Pepitas,
Dried Cranberries, Maple Dijon Vinaigrette
(Serves 6)

### **ENTREE**

### SAGE ROASTED TURKEY \$250

French Bread Italian Sausage Stuffing, Green Beans, Sweet Mashed Potatoes, Gravy, Cranberry Sauce (Serves 6)

## ROASTED BRUSSEL SPROUTS, "BACON", PEPPERCORN MAPLE GLAZE \$150 (Serves 6) DESSERT \$115

Rustic Apple Strudel, Pecan Pie, &
Grandma's French Toast Maple Bread Pudding
with Sweet Baked Apple, Toasted Pecans.
(Serves 6)