



Thanksgiving Dinner
Table 45

Appetizer

Choose from:

Pumpkin Soup

brown butter pumpkin seeds, coconut milk, sage

Autumn Salad

local mixed greens, roasted acorn squash, pomegranate seeds, caramelized figs, toasted walnuts, croutons, crumbled goat cheese

Main Course

Choose from:

Table 45 Turkey

dark & white meat, roasted in garlic & herb butter, thyme, rosemary, sage pan gravy

New York Strip Steak

béarnaise & malbec sauce

Steak Cauliflower

charred cauliflower, salsa verde, chimichurri sauce, roasted pine nuts

Pan Seared Skin on Salmon

caper lemon butter

Accompaniments

Brown Butter & Sage Stuffing

Truffle Mac & Cheese

Bourbon & Maple Glazed Sweet Potatoes

Buttered Haricot Verts with shaved garlic & toasted hazelnuts

Garlic Mashed Potatoes

Cranberry Reduction & Pan Gravy

Dessert

Choose from:

Pumpkin Cake

cream cheese frosting, spiced pecans

Apple Cranberry Cobbler

apple cranberry filing, oatmeal crumb, homemade cinnamon ice cream

Linzer Tart

hazelnut crust, raspberry filling, berries, whipped cream

Adults \$70*

Child (4-12) \$40*

*sans tax & gratuity