

Margie's

THANKSGIVING

please choose one item from each course
adults 55 / children 25 (12 and under)

HOUSEMADE BREAD FOR THE TABLE
whipped yeast butter

FIRST

HONEY ROASTED PARSNIP BISQUE
with Fall spiced croutons

PROSCIUTTO

Red Hot's heirloom tomatoes, fig jam, crispy shallots

COBB BOWL

cranberries, toasted walnuts, blue cheese, cider vinaigrette

SECOND

HERB BRINED TURKEY

roasted garlic sage stuffing, rosemary port cranberry
sauce, roasted green beans, grandma's gravy

RED WINE BRAISED SHORT RIBS

horseradish whipped potatoes, crispy brussels sprouts

BUTTERNUT SQUASH RISOTTO

crispy sage, toasted pepitas, lemon zest

THIRD

PEANUT BUTTER CHOCOLATE MOUSSE

WARM APPLE CRUMB PIE

bourbon caramel sauce

SPICED PUMPKIN MOUSSE



EXECUTIVE CHEF: CHRIS TYLER

Consuming raw or undercooked meats, poultry, seafood, shellfish, or
eggs may increase your risk of foodborne illness.