



flannel

Thanksgiving

2022

Amuse Bouche Thanksgiving Relish Tray with Warm Parker House Rolls, Cabot Butter

1ST COURSE

Butternut Squash & Cauliflower Soup, Autumn Herbs, Curried Crème Fraîche

2ND COURSE

Harvest Salad Winter Greens and Root Vegetables, Parsley'd Quinoa,
Beet Vinaigrette, Chèvre Crouton

THANKSGIVING DINNER:

Sage-Roasted Turkey, Dark Meat Roulade, Traditional Gravy
or
Roasted Prime Rib of Beef, Yorkshire Pudding, Pinot Noir Jus
or
Tofurkey, Corn and Apple Stuffing, Herbed Gravy (GF, V)

Served Family Style for the Table

Apple-Sausage Stuffing (Corn and Apple Stuffing for V)
Stewed Yams with Currants and Orange (V)
Green Bean Casserole, Straw-Fried Onions
Brussels Sprouts, Roasted Carrots and Pecans (V, GF)
Buttered Mashed Potatoes

Pumpkin or Pecan Pie with Maple Whipped Cream
Chocolate Souffle, Gran Marnier Crème Anglaise
Black Sticky Rice with Coconut Ice Cream (V)
Pumpkin Spice Cake, Maple Coconut Milk Ice Cream (V)

\$95 Adults / \$65 kids 5-11 / Under 5 eat free

(V) Vegan, (GF) Gluten Free