

Thanksgiving MENU

Amuse Bouche Canapés

Crisp Apple & Brie

Apple and brie crostini, hot honey drizzle

First Course

Roasted Butternut Squash

Sage brown sugar butter, creme fraiche

OR

Sweet & Savor Salad

Mixed greens, apples, pomegranate arils, blue cheese, candied pecans, house dressing

Main Course

Roast Turkey or Brown Sugar Glaze Ham

Mashed potatoes, red wine shallot gravy, honey roasted carrots, herbed stuffing, vanilla cranberry sauce

OR

Quinoa Stuffed Acorn Squash

Quinoa, Celery, Carrots, Apples, Mushrooms, Cranberry

Desserts

Pumpkin Cheesecake

OR

Flourless Chocolate Cake

Vanilla ice cream, cranberry orange sauce

