

# — *Thanksgiving Day Menu* —

## **APPETIZERS**

### **HOMEMADE ROASTED BUTTERNUT SQUASH SOUP**

#### **MESCLUN GREEN SALAD**

*Grape tomatoes, cucumbers, shaved carrot  
& homemade vinaigrette*

#### **PEAR & PECAN CRUSTED GOAT CHEESE SALAD**

*Poached pear slices, warm pecan crusted goat  
cheese over organic mixed greens*

## **ENTREES**

### **ROASTED TURKEY**

*Mashed potatoes, roasted sweet potatoes, caramelized  
carrots, classic pan gravy with homemade  
cranberry sauce & stuffing*

### **ROASTED SALMON FILET**

*Celery root puree with roasted Brussels sprouts  
& a honey glazed butternut squash*

### **CHAR BROILED NEW YORK STEAK STRIP**

*14oz center cut certified Black Angus Beef with roasted  
caulilni, mashed potatoes & peppercorn sauce*

## **DESSERTS**

Pumpkin Pie

Warm Apple Crumble

Salted Caramel Cheesecake

**\$37 per person**

