

THANKSGIVING 2021

PRIX-FIXE MENU

Lunch & Dinner

\$49 ADULT

FEATURED WINE

\$9 GLASS | \$34 BOTTLE

SEA SUN CALIFORNIA CHARDONNAY

SEA SUN CALIFORNIA PINOT NOIR



SOUP -OR- SALAD

APPLEWOOD SMOKED BUTTERNUT SQUASH BISQUE

Bacon Lardons, Cornbread Croutons

ENDIVE & FRISEE SALAD

Pear, Candied Pecans, Maytag Blue Cheese, Whole Grain Mustard-Honey Vinaigrette

ENTRÉE

Choice of

SAGE ROASTED TURKEY BREAST

Cornbread Stuffing, Yukon Gold Potato Puree, Turkey Gravy, Haricot Verts, Orange-Cranberry Sauce

HERB CRUSTED PRIME RIB

Herb Roasted Fingerling Potatoes, Grilled Asparagus, Au Jus, Creamed Horseradish

PAN SEARED HALIBUT

English Pea Risotto, Baby Glazed Carrots, Buerre Blanc

PARMESAN CRUSTED CAULIFLOWER STEAK

Balsamic Braised Lentils, Trumpet Mushrooms, Aioli

DESSERT

Choice of

LITTLE AMERICA BREAD PUDDING

PUMPKIN OR PECAN PIE

PRIX-FIXE KIDS MENU

\$22 (12 & UNDER)

CHICKEN NOODLE SOUP

ENTRÉE

Choice of

TURKEY DINNER

Mashed Potatoes, Vegetables, Gravy

CHEESEBURGER

Cheddar Cheese, Tomato, Lettuce, Fries

CHICKEN TENDERS

French Fries, Vegetables

DESSERT

Choice of

PUMPKIN PIE

Whipped Cream

CHOCOLATE CHIP COOKIE

Topped With Vanilla Ice Cream