



THANKSGIVING 2020

Three-Course Prix Fixe \$65,

Thursday, November 26, 3 to 9 p.m.

Creamy Pumpkín Soup, nutmeg-ginger crème fraîche, raisin dill croutons

Oxtail Dumplings, mushroom ragout

Plaza Salad, Romaine, cucumber, hearts of pal, baby corn, cherry tomatoes, onion, honey lemon dressing



Maple Glazed Free Range Turkey, chestnut stuffing, gravy, cranberry sauce, carrots & green beans, sweet potato puree

Veal Chop, sautéed tri-color potatoes with cauliflower & shishito peppers, shallot sauce

Grilled Salmon, artichoke-potato-green zucchini gnocchi, vodka sauce

Linguine Bolognese, classic tomato, wine & beef ragout



Pumpkin Pie

Molten Chocolate Cake

Alternative Entrée Options with Supplement

Lamb Chops (2), garlic mashed potatoes, green beans +\$20

Center Cut Rib Eye, fingerling potatoes, crispy onions +\$25



THANKSGIVING 2020

Children's Three-Course Prix Fixe \$30

Thursday, November 26, 3 to 9 p.m.

Creamy Pumpkin Soup, nutmeg-ginger crème fraîche, raisin dill croutons

Mixed Greens, cucumber, green beans, cherry tomatoes, balsamic vinaigrette



Maple Glazed Free Range Turkey, chestnut stuffing, gravy, cranberry sauce, carrots & green beans, sweet potato puree

Linguine Bolognese, classic tomato beef ragout

Mini Burger Trio, hand-cut fries



Pumpkin Pie

Molten Chocolate Cake