



# THANKSGIVING MENU

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## STARTERS

Creamy Pumpkin Soup  
Nutmeg-Ginger Crème Fraiche, Raisin Dill Croutons

Mini Turkey Sliders  
Turkey Blend, Grilled Onions, Pickles, Homemade BBQ Sauce

Chicken Lollipops  
Pan-fried, sweet Thai Chili and Hot Sauce, Sesame Seeds

Sushi Tower  
Salmon, Tuna, Avocado, Spicy Mayo, Chef's Special Sauce

Caesar Salad  
Romaine lettuce, Croutons, Roasted Garlic Homemade Caesar dressing

## MAIN COURSE

Maple Glazed Turkey  
Free Range Turkey, Stuffing, Cranberry Sauce, Carrots and Green Beans, Sweet Potato Puree

Center Cut Ribeye  
Seasoned, Hand-Cut French Fries

Pan Sautéed Chicken Scaloppini  
Lemon-Caper Sauce, Herbed Mashed Potatoes

Pan Roasted Salmon  
Asian Glaze, Jasmine Rice, Stir-Fried Vegetables

Potato Gnocchi  
Basil pesto, Blistered Tomatoes, Toasted Pine Nuts

## DESSERT

Pumpkin Pie - Vanilla Ice Cream  
Seasonal fruit  
Chocolate Molten Cake – Vanilla Ice Cream



***\$85 per person for three courses***

***Tax and tip are not included***

***Dishes are available A la Carte***