

THANKSGIVING

\$125/person - \$75/children under 10 years old

STARTERS

Butternut Squash Velouté

winter squash, cinnamon ginger,
sage espuma

-or-

Farm Harvest Salad

seasonal vegetable, rouge river blue,
aged balsamic vinaigrette

ENTRÉE & SIDES

served family style

Overnight Roasted Turkey

Snowpine bread stuffing, fresh herbs, garlic confit, pan jus, peaches

Pommes Puree

european butter, full cream

Wild Cranberry Compote

madagascar vanilla, raw sugar

Bourbon Creamed Corn

bourbon infused cream

Blistered Green Beans

haricot verts, toasted garlic slivers

DESSERT

Pumpkin Cheesecake

dulce de leche, candied blood orange

-or-

Harvest Apple Blossom

crème anglaise, calvados glaze

Swen's