

3 COURSE \$100 per person

THANKSGIVING

MENU

FIRST COURSE (GF/DF)

Roasted Butternut Squash Bisque

Infused with Maple Syrup/Candied Pumpkin Seeds

$\textbf{MAIN COURSE} \ \ (\texttt{GF})$

Slow Oven Roasted Organic Turkey

Sun Dried Cranberry/ Lingonberry Brioche Stuffing Turkey au Jus Reduction

DESSERT (GF)

White Chocolate Pumpkin Marble Cheese Cake

