



3 COURSE - \$95

THANKSGIVING FEATURE MENU

LET'S FEAST ON
LOVE, LAUGHTER & GRATITUDE



FIRST COURSE

Roasted Butternut Squash Soup (GF/DF)

Infused with Coconut & Orange/Candied Sunflower Seeds
or

Oven Baked Quebec Brie Wrapped in Phillo

Baby Mixed Greens Bouquet, Balsamic Vinaigrette



MAIN COURSE

Slow Cooked Oven Roasted Organic Turkey (DF/GF)

Sun Dried Cranberry Brioche Stuffing
Turkey au Jus Reduction
or

Roasted Assorted Autumn Harvest Squashes (VG)

With Mushroom Lasagna



DESSERT

Pumpkin Marble Cheese Cake

With Gingersnap Crust
(Available GF)



AZURIDGE