

Thanksgiving MENU

FIRST COURSE

Roasted Beet, Goat Cheese, and Heirloom
Tomato Salad, Basil Vinaigrette

MAIN COURSE

Apple Cider & Cinnamon Brined Fresh Whole Turkey
Yukon Gold Mashed Potatoes
Traditional Cornbread Dressing
Seasonal Roasted Vegetables with Sea Salt & Lemon Zest
Candied Sweet Potatoes
House-Made Gravy
Korakia to Pour Your Choice of White or Red Wine

DESSERTS

Assorted Pies with Whipped Vanilla Cream
Fresh Seasonal Fruits & Berries
Mini House-Baked Croissants with Pumpkin Butter

