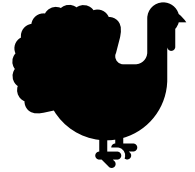


# THANKSGIVING FEAST 2021



*(Dine-in)*

## **-STARTER-**

### **SQUASH & APPLE BISQUE**

*With spiced crema*

OR

### **KALE & PEAR SALAD**

*With blue cheese, candied walnuts, dried cranberries & a white balsamic vinaigrette*

## **-ENTREE-**

ALL ENTREES SERVED WITH ROASTED GARLIC YUKON GOLD MASHED POTATOES & SAUTEED GREEN BEANS WITH APPLE-WOOD SMOKED BACON & CARAMELIZED ONIONS

### **ALE BRINED ALL NATURAL TURKEY**

*With cranberry compote, traditional stuffing & turkey gravy*

*\$29 (12 and under kid's portion - \$16)*

### **CIDER GLAZED WILD PACIFIC SALMON**

*With apple-hazelnut relish*

*\$34*

### **HERB CRUSTED PRIME RIB**

*With creamy horseradish & au jus*

*\$47*

### **SPICED HEIRLOOM SQUASH SAUTE**

*With roasted root vegetables, farm greens, cherry tomatoes & cider vinaigrette (vgn)*

*\$27*

## **-DESSERT-**

### **PUMPKIN SPICED CHEESECAKE**

*Hours: Noon to 5pm*

*Reservations Required – Seating is Limited*