

# *Let Us Give Thanks*

November 26, 2020

ROASTED BUTTERNUT SQUASH SOUP  
pie spiced croutons and maple crème fraiche

TATE FARMS PUMPKIN AND RICOTTA RAVIOLI  
parmigiana-reggiano and sage butter

CORNMEAL CRUSTED APALACHICOLA OYSTERS  
winter citrus ravigote

GRATITUDE FARMS BABY BIBB SALAD  
beets, pomegranate arils, walnuts, cider vinaigrette

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OVEN ROASTED NATURAL TURKEY  
mashed potatoes, buttered haricots verts, cornbread-sausage stuffing,  
cranberry-orange compote, pan gravy

GRILLED PACIFIC KING SALMON  
creamy orzo, wilted spinach, glazed carrots, melted leeks, basil beurre blanc

GRILLED PRIME FILET MIGNON  
whipped potatoes, roasted apples, brussels sprouts & bacon, bourbon sauce  
(+\$10 supplement)

BRAISED BLACK ANGUS BEEF SHORT RIBS  
mcewen grits, balsamic-portobello mushroom, arugula, provencal tomato

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CRANBERRY PEAR TART  
cinnamon maple sweet cream

PUMPKIN CHEESECAKE  
caramel sauce

CHOCOLATE TRUFFLE CAKE  
chantilly cream, cocoa powder  
\$55/pp++