

THANKSGIVING DINNER



FIRST

Cauliflower cashew bisque, savory spiced croquette

(vegan and gluten free)

SECOND

Apple, shaved fennel, Belgian endive, pomegranate seeds, chevre,
candied pecans, citrus shallot vinaigrette

(gluten free, available vegan)

THIRD

Root vegetable and mushroom bourguignon pot pie served with
sautéed Brussels sprouts, cabbage and potato mash, grilled cipolini onions,
cranberry-huckleberry relish

OR

Harvest nut roast, cabbage steak, scalloped potatoes, butternut wild rice and quinoa pilaf, sautéed Brussels
sprouts, Asian pear-tangerine chutney

(vegan and gluten free)

FOURTH

Apple cream cheese tart, huckleberry gastrique, buttermilk whip,
meyer lemon marmalade

OR

Chocolate graham, chocolate mousse, sweet potato mousse,
housemade spiced marshmallow, caramel

(vegan)

OR

Pumpkin Pie with whipped coconut cream

(vegan and gluten free)

\$75

KIDS' THANKSGIVING DINNER



FIRST

Cauliflower tots served with housemade vegan ranch dressing
and ketchup

(vegan and gluten free)

SECOND

Apple, celery and cabbage slaw with grapes, dried cranberries, pomegranate seeds,
candied pecans, curried pumpkin dressing

(vegan and gluten free)

THIRD

Shepard's Pie filled with roasted squash, root vegetables and
creamy mushroom gravy topped with whipped yams,
served with shaved Brussels sprouts and crispy shallots

(vegan and gluten free)

FOURTH

Pumpkin Pie with whipped coconut cream

(vegan and gluten free)

\$25

