

THANKSGIVING 2023

AMUSE BOUCHE

WATERMELON CANAPES

Cucumber wrap / blueberry / mint / honey

FIRST COURSE

PUMPKIN SOUP

butternut squash / crispy sweet potato bits / cream drizzle

LOCAL MIXED GREENS SALAD

pickled red onions / heirloom baby tomatoes / blue cheese crumble / shaved carrots /
pomegranate vinaigrette

SECOND COURSE

THANKSGIVING PLATE

turkey breast / ham / stuffing / baked mac / sauteed mushroom / green beans / cranberry sauce /
turkey gravy / fresh garlic rolls

SALMON

Brown rice and pinto beans / roasted garlic cauliflower / roasted red bell pepper sauce

VEGETARIAN CREOLE SPAGHETTI

sauteed vegetables: bell peppers, mushroom, onions, spinach / ricotta cheese / citrus creole
tomato sauce

THIRD COURSE

KEY LIME CHEESECAKE

passionfruit glaze / whip cream

SWEET POTATO HONEYBUN CAKE

spiced pumpkin ice cream

\$98 per guest

