THANKSGIVING 2025

AMUSE BOUCHE

Vegan Scallop

Roasted Red Beet Puree / Succotash / Strawberry Infused Olive Oil

FIRST COURSE

Josephine's Greens

Mixed Greens / Baked Fennel / Cherry Tomato Confit / Creamy Feta Drops / Crumbled Dehydrated Blood Orange / / Toasted Almonds / Pomegranate Vinaigrette

Thanksgiving Roasted Squash Soup

Toasted Pumpkin Seeds / Sweet Potato Chips / Coconut Flesh / Green Oil

MAIN COURSE

Turkey Plate

Honey Glazed Ham / Roasted Turkey / Roasted Pumpkin Mash / Rice and Beans
Sauteed Baby Carrots / Garlic Hawaiian Roll / Gravy / Cranberry Sauce

NY Strip Steak

Scalloped Potatoes / Sauteed Broccolini / Blackberry Veal Sauce

Catch of the Day

Saffron Risotto / Baby Carrots / Passionfruit Glaze

Mushroom Spinach Ravioli

Pesto Coconut Cream Sauce / Sauteed Spinach / Vegan Cheese / Black Truffle Oil

DESSERTS

Biscoff Cheesecake

Baileys White Chocolate Mousse

French Spiced Pumpkin / Mandoline Cookie Dipped in Dark Chocolate

ICE CREAM	**SORBET**
Eggnog	Peach
Vanilla	

Price per adult: $110

Children ten and under: $78

Plus 20% Gratuity

Menu subject to change based on availability.