

THANKSGIVING 2017

A TRADITIONAL FEAST WITH ALL THE TRIMMINGS

· CHAMPAGNE HOLIDAY TOAST ·

SMOKED SALMON BLINI WITH AMERICAN CAVIAR

APPETIZERS

SHRIMP SCAMPI

white wine, garlic & butter

ORGANIC BUTTERNUT SQUASH SOUP

hudson valley blue cheese, watercress, candied walnuts

HARVEST SALAD

*butter lettuce, bartlett pears, cranberries,
pumpkin seeds, cider vinaigrette*

WILD MUSHROOM RISOTTO

parmigiano reggiano

MAIN COURSE

FREE-RANGE HERB-ROASTED TURKEY

*caramelized mushroom & sage stuffing, maple sweet potatoes,
roasted brussels sprouts, giblet gravy, bell & evans' turkey*

DESSERT

PUMPKIN CHEESECAKE

PECAN PIE

CHOCOLATE BLACKOUT CAKE



Live Music

5 PM - 9 PM

\$82

(excluding tax & gratuity)

full à la carte menu also available