

Thanksgiving Dinner Menu

APPETIZER

Roasted Butternut Squash and Coconut Bisque
Candied Pepitas, Sauteed Chaya and Blistered Cherry Tomatoes

Roasted Beet Salad
Field Greens, Blistered Cherry Tomatoes, Orange Segments, Candied Spiced Pepitas
Goat Cheese Vinaigrette

ENTRÉE

Beef and Reef \$95USD/\$190BZ

Pan seared Filet Mignon, Butter Poached Lobster, Chipotle Béarnaise Sauce, Sauteed Mushrooms, Green Beans, Cherry Tomatoes and Caramelized Sweet Potato puree

Herb Roasted Whole Turkey \$75USD/\$150BZ

Cranberry Compote, Cornbread Stuffing, Caramelized Sweet Potato Puree, Sauteed Mushrooms, Green Beans and Cherry Tomatoes

SWEET ENDING

Pumpkin Cheesecake
Ginger Spiced Crust, Creamy Pumpkin Cheese Filling, Whipped Topping,
Salted Caramel Drizzle

Bourbon Chocolate Pecan Pie a la Mode
Bourbon-infused Chocolate Pie, Vanilla Ice Cream, Salted Caramel Drizzle

Enjoy a complimentary glass of sparkling wine