# THANKSGIVING 2024 PRIX FIXE



\$50/PERSON

## SOUP

Autumn Butternut Squash Soup served with creme fraiche

#### SALAD

Arugula & Apple Salad wild arugula, Manchego cheese, pomegranate seeds & pumpkin seeds

### FIRST COURSE

Turkey Roulade sage & rosemary turkey breast, roasted parsnip root, cabernet-thyme gravy

## SECOND COURSE

Butternut Squash Ravioli sage & brown butter sauce, with fried sage leaves

DESSERT

Apple Cobbler cinnamon-sugar ice cream

18% gratuity applied to groups of 5 or more and checks over \$100.