
THANKSGIVING



SPECIAL THREE COURSE DINNER
\$68 PER PERSON

FIRST COURSE

CHOICE OF SOUP OR SALAD

Arugula Salad with Beets, Goat Cheese, candied Walnuts, red Onion, Cherry Tomatoes topped with Dijon mustard vinaigrette OR
Delicious lentil soup with fresh Italian herbs.

SECOND COURSE

MAIN ENTREE: VERMONT TURKEY

Oven roasted organic Vermont Turkey cooked overnight and served with: Sweet mash Potatoes, green Beans & Peas, baby Carrots, special fresh Cranberry puree, topped with special home made Gravy.

THIRD COURSE

Dolci: Pumpkin Mousse topped with fresh blueberries



Not a Turkey fan, no worries !

You may substitute Turkey with one of the following Entrees:

Duck : Served with fingerling Potatoes and sautéed Broccoli Rabe.
Finished with Cherry & Juniper Berry wine sauce

OR

Beef Tenderloin : "An 8oz. center cut Filet Mignon grilled to perfection"
Finished with a Chianti Veal demi glaze reduction. Served over a Potato Gratin Cake and sautéed Spinach

OR

New Zealand Frenched Lamb Chop : Served with Fingerling Potatoes and Sautéed Spinach with tossed Bread Crumbs; Finished with Basil Pesto sauce

OR

Pollo Piccata : Chicken breast cutlets pounded thin and sautéed in a Lemon, white Wine, and butter sauce with Capers, Cherry Tomatoes, and fresh Garlic. Served with a side of Linguini pasta

OR

Cod Fish : Pan seared Cod crusted with Pistachios, served with Brussels, heirloom Carrots
Finished with white Wine Caper sauce

SIDES (8)

Yukon Potatoes, Broccoli Rabe, Spinach, Carrots, Brussels Sprouts and Macaroni & Cheese

Additional details:

- 1) Group reservations and tables will be set in compliance with State and CDC COVID mandates
 - 2) Children under 3 (in high chair) eat free;
 - 3) Children between 3 - 10 will be charged \$48 per child;
 - 4) Children over 10 will be charged as adult - \$68 pp
- 3) Please notify us beforehand of any allergies or special dietary requirements
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