

# HANKSGIVING 2025 Adults: 59.99 | Children Age 12 and Under: 29.99

# AMUSE-BOUCHE

Chef's Surprise

# SPECIALTY COCKTAIL & WINE PAIRING

APPLE CIDER SANGRIA

A fall twist on sangria with red wine, apple cider, brandy, and orange juice, topped with a splash of ginger ale and served with a cinnamon-sugar rim. Finished with a festive pumpkin-shaped apple cider ice cube. 12.

# ORIN SWIFT ABSTRACT RED BLEND California – 23. Glass. 90. Bottle

# **STARTERS**

HARVEST SALAD
Little Leaf Farms mixed greens, roasted beets, herbed chèvre crumbles, cider-braised butternut and apple chutney, spiced pepitas, citrus, and brown butter vinaigrette.

**BUTTERNUT BISQUE**Dutter-toasted brown bread, pumpkin spiced crème fraîche, pickled cranberries.

LOBSTER CORN CHOWDER

Maine Lobster, roasted corn, and sherry-infused cream. Served with a warm cornbread muffin.

### **DEVILED EGGS**

Mouse-made, cornichon-infused emulsion topped with chopped peppered bacon, everything spice, and pickled onions.

### SHRIMP COCKTAIL

Court bouillon poached jumbo shrimp served with a traditional cocktail sauce and a grilled lemon.

# BRIAMS

### TRADITIONAL TURKEY DINNER

Merb-roasted breast meat, dark meat, roasted garlic mashed potatoes, herbed green beans, uncommon stuffing, house-made turkey demi-glace.

### PRIME RIB

Merb-roasted prime rib, caramelized onion and aged Cheddar savory bread pudding, crispy Brussels sprouts, au jus.

Pan-seared Atlantic halibut served with a root vegetable risotto and dark cherry reduction.

### VEGETABLE WELLINGTON

Tri-colored baby carrots, jumbo asparagus, braised leek, and New Hampshire mushroom duxelles wrapped in puff pastry and served with roasted black garlic fingerling potatoes, spinach purée, and a vegetable glace.

# **DESSERTS**

Selection of Traditional Holiday Desserts





