

# Thanksgiving Menu

*Everything but the Bird*

Dinner for 4 to 6 people

\$165

## Bread

Dinner rolls - Half-Dozen

## Soup

- Mushroom-Barley Soup
  - Vegetarian broth with herbs and assorted seasonal vegetables

## Salad

- Autumn Kale Salad
  - Honeycrisp Apple, celery, Fennel, Toasted Pepitas, Local Goat Cheese with an Pomegranate-vinaigrette

## Sides

- Cranberry Sauce
  - With a faint orange flavor
- Turkey Gravy
  - Rich gravy made with turkey stock & giblets
- Twice Baked Potato
  - Idaho Potatoes with butter, cream, cheddar & parmesan cheese
- Stuffing
  - Made with onions & herbs softened with stock. Ready for in or out of the bird.
- Roasted Brussel Sprouts
  - Flavored with Balsamic Vinegar, Cranberries & Walnuts
- Green Bean Casserole
  - With Crispy Onions, Wild-Mushroom Béchamel Sauce



Our dinner will come with a Mirepoix, Turkey Stock & Herbed Butter for preparing the perfect Bird.

## Pie Choice (pick one)

- Apple Pie, Pumpkin Pie or Bourbon Pecan Pie

## Add Ons

**Apple Pie – Pumpkin Pie – Bourbon Pecan Pie**  
**\$31/each**

**Dinner Rolls**  
**\$12/Dozen**