



## THANKSGIVING DINNER

### FIRST COURSE

Roasted Butternut Squash Bisque topped with  
Fresh Chives and Hazelnut Praline

### SECOND COURSE

Citrus Brined Slow Roasted Breast of Turkey  
Homemade Traditional Giblet Gravy  
Creamy Yukon Gold Whipped Potatoes  
Buttered Haricot Vert Green Beans and Baby Carrots  
Sage and Raisin Stuffing  
Fresh Cranberry Relish

### THIRD COURSE

Rich Pumpkin Cheesecake  
Traditional Pecan Pie a La Mode

**\$30**

PER PERSON  
PLUS TAX/GRATUITY

**\$15**

CHILDREN (4-12)  
PLUS TAX/GRATUITY

18% gratuity and 6.5% applicable sales tax