thanksgiving at the front yard

THURSDAY, NOVEMBER 23 | 12 PM - 8 PM | \$55 ADULTS, \$25 KIDS 12 & UNDER

CARROT GINGER SOUP

coconut milk, fresh ginger, almond milk

BABY GREEN SALAD

mixed greens, chef's garden vegetables cherry balsamic vinaigrette

ANCIENT GRAIN SALAD

roasted butternut squash and pomegranate

BABY SPINACH SALAD

poached pears, radicchio, warm gorgonzola dressing

BUTTERMILK & SAGE TURKEY

cranberry sauce, sage gravy

DRY CHILI ROASTED HAM

pineapple relish

PORCINI DUSTED CHILEAN SEA BASS

wild mushroom bordelaise

ANDOUILLE SAUSAGE STUFFING

SWEET POTATO MASH

cardamom, brown sugar and candied pecans

ROASTED ROSEMARY FINGERLING POTATOES

GREEN BEAN

lemon zest, fried shallot, almonds

ROASTED BRUSSELS SPROUTS

apple cider gastrique

PUMPKIN PIE

BANANAS FLAMBÉ

CHERRIES JUBILEE

CHOCOLATE TARTS

FRUIT SALAD





