

# thanksgiving at the front yard

THURSDAY, NOVEMBER 22, 2018 | 12 PM – 8 PM

Reservations are available between 12pm – 7:30pm. Reservations are highly recommended.

## ROASTED BUTTERNUT SQUASH SOUP

toasted cardamom and nutmeg

## BABY GREEN SALAD

mixed greens, chef's garden vegetables,  
cherry balsamic vinaigrette

## ANCIENT GRAIN SALAD

roasted butternut squash and pomegranate

## WILD ARUGULA SALAD

poached pears, dried cranberries,  
warm gorgonzola dressing, walnuts

## BUTTERMILK & SAGE TURKEY

cranberry sauce, sage gravy

## SMOKED PRIME RIB

chili au jus

## CHILEAN SEA BASS

green apple salsa verde

## 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

## DESSERT STATION

Pumpkin Tarts With Candied Cranberries

Chocolate Mousse Cakes

Mini Pumpkin Cheese Cakes

Strawberry And White Chocolate Scones

Crepe Station

Profiteroles

Cake Pops

Thanksgiving Cookies



\$59 adults, \$29 children 12 and under