

## THANKSGIVING DINNER

\$115 per Adult | \$55 per Child (5-12)

### **FIRST COURSE**

Warm Bread Basket, Whipped Peach Butter

Spice Butternut Squash Soup

Cream Fraiche, Maple Bourbon Smoked Bacon, Harissa Squash Succotash, Pomegranates

#### **SECOND COURSE**

**Black Mission Fig & Goat Cheese Salad** 

Crumbled Honeycomb, Spiced Almonds, Arugula & Mizuna, Red Currants, Balsamic Fig Vinaigrette

# ENTRÉE COURSE

Tom's Turkey Breast and Confit Leg & Thigh

Roasted Garlic Mashed Potatoes, Green Beans Almondine, Traditional Stuffing, Gravy

#### **DESSERT**

Honey Glazed Pecan Pie

Toffee Caramel Sauce, Vanilla Ice Cream

Allergy or dietary information is available upon request from your server. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

For your convenience, a 18% service charge will be added to your check.