



HAPPY THANKSGIVING

— Starters —

Quail and Dressing

Boneless quail breast with cornbread dressing served with jalapeno, cranberry chutney

Smoked Sweet Corn Bisque

Velvety cream corn soup topped with crispy prosciutto, cotija cheese, and cilantro oil

Fall Salad VG

Greens, caramelized pecans, green apples, goat cheese, and tomatoes with a maple vinaigrette

Shrimp & Grits

Sautéed shrimp in a creamy bacon, mushroom, tomato, brandy sauce on cheesy Tabasco grit cakes

Venison Tamale

Oaxacan mole and crème fraiche

— Main Courses —

TRADITIONAL THANKSGIVING FEAST

48 hour herb brined slow-roasted turkey breast with turkey gravy, cornbread dressing, sauteed green beans, mashed sweet potatoes and cranberry chutney

Buffalo Filet Mignon

As featured on The Food Network
Sweet or mashed potatoes

Ribeye

With bone marrow butter
Sweet or mashed potatoes

Smoked Filet Mignon

Bourbon Cream Corn Coulis
Sweet or mashed potatoes

Hunters Harvest

Venison chop with a wild mushroom cognac sauce and Espresso crusted Elk tenderloin with a blackberry port reduction With Minnesota wild rice

Salmon with Creamy Orzo

Pan seared salmon with creamy lobster orzo

Chicken Fried Lobster

Lemon caper beurre blanc - Served with mashed potatoes and sautéed green beans
\$10 extra

— Desserts —

Cranberry Sorbet with Fresh Berries

Pumpkin Cheesecake

Jack Daniels Pecan Pie

Family Style Sides

Cornbread Dressing -- Creamed Spinach ---
Sautéed Green Beans -- Gouda Mac & Cheese --
Roasted Brussel Sprouts -- Green Bean Casserole --
\$12 each

Holiday Cocktails

Apple Cider Old Fashion -- \$12
Cranberry Margarita -- \$12
Apple Cider Mimosa -- \$12

Three courses \$75 per person

Kids 12 and under \$21 per person (Thanksgiving feast only)

Gratuity added to parties of 6 or more