

# Thanksgiving Day Menu

(\$49 per person)

Choice of:

*Butternut Squash Soup*

*Warm Autumn Apple Salad*

Organic baby greens, warm baked cinnamon apples, dried cranberries, apple cider vinaigrette

Choice of Appetizer:

*Lisa's Lasagna Bolognese*

Layers of fresh pasta, Italia cheeses, plum tomato marinara, crumbled Italian sausage

*Pumpkin Ravioli*

Sweet cinnamon & roasted pumpkin filled pasta, brown-butter sage cream

*Eggplant Stack*

Crispy eggplant, fresh mozzarella, plum tomatoes, shaved parmigian, balsamic glaze

Choice of Entree:

*Traditional Turkey*

Tender white and dark meat, hearty brown mushroom gravy

*Virginia Ham*

Brown sugar maple glaze, touch of pineapple zest

*Roasted Salmon*

Farm fresh corn and toasted pancetta sauté

*Filet Mignon*

Center cut, served with side of sauce béarnaise (Add charge)

*Rack of Lamb*

New Zealand lamb chops, pan-seared with a dijon and fresh herb crust (add charge)

Entrées served with family style trimmings...

Whipped Mashed Potatoes - Candied Yams - Traditional Stuffing - Fresh Cranberry Sauce

*Dessert Choice: Apple Pie - Chocolate Cookie Cream Pie - Pecan Pie*

*Kids Menu: Turkey - Virginia Ham - Chicken Fingers & French Fries - Pasta : \$20 (includes dessert)*

- 20% Gratuity will be added -

\* Vegetarian & Vegan Entrées Available