



Thanksgiving Menu

Thursday, November 23, 2023

Noon-8pm

First Course

Wild Mushroom & Goat Cheese Bruschetta
or
Wisconsin Cheddar Plate
house pickled vegetables and seasonal fruit preserves,
house-made herb crackers

Second Course

Butternut Squash Soup
toasted hazelnuts
or
Arugula Salad
pears, goat cheese, almonds, Champagne vinaigrette

Third Course

Herb-Roasted Turkey Breast
mashed potato, pecan-sage dressing, green beans, pan gravy
or
Braised Beef Short Rib
sweet potato puree, braised red cabbage, apple,
celery, Burgundy demi-glace

Dessert Course

Apple Tart
hazelnut streusel, caramel sauce, chai ice cream
or
Chocolate Entremet
chocolate mousse, red wine poached pear, cinnamon ice cream

Four Course Dinner Adults \$85,
Children 5-10 years \$35; 4 years and under complimentary