

parsnips, poached port wine pears, honey pickled brussel sprouts, mint, tamari almonds, raz-el-hanout

TURKEY

roasted stuffed breast, dark meat confit, turkey gravy, citrus cranberry sauce

SIDE DISHES

HERB BISCUITS

SMOKED POTATO PUREE creamy whipped potato with smoked butter

SWEET POTATO MOUSSE purple sweet potato, vermont maple syrup

> **GREEN BEAN CASSEROLE** mushrooms mornay, crispy garlic

BRIOCHE STUFFING roasted vegetables, raisins, and herbs

SWEETS APPLE CRUMBLE, PECAN PIE & MAPLE MASCAPONE CREAM

> \$70 adults \$25 under 12 years (only available dine in)

****vegetarian substitute for entree Roasted oyster mushrooms

How to order:

Reservations are required as well as a credit card for confirmation.

