

Happy Thanksgiving!

Choice of Appetizer

Blackened Tuna Crudo

Caramelized Pineapple, Wakame Salad, Crispy Wontons, Sriracha Aioli

Roasted Sugar Pumpkin Soup

Black Mission Fig Mousse, Styrian Seed Oil

Sweet Potato Gnocchi

Butter Beans, Braised Tuscan Black Kale, Heirloom Tomatoes, Sweet Corn Broth

Salad

Mixed Baby Autumn Lettuces

Roasted Pears, Spiced Pecans, Crumbled Farmstead Cheese, Sweet Onion Bacon Dressing

Choice of Entrée

Misty Knoll Farms Free Range Vermont Turkey

Sage & Apple Stuffing, Buttermilk Cheddar Mashed Potatoes, Roasted Fall Vegetables, New England Cranberry Orange Relish, Giblet Gravy

Slow Roasted Angus Prime Rib of Beef

Roasted Rainbow Potatoes, Grilled Asparagus, Cabernet Au Jus

Grilled Georges Bank Swordfish

Whipped Butternut Squash, Roasted Beets, Braised Tuscan Kale, Spiced Apple Cider Butter

Slow Braised Veal Osso Bucco

Herbed Tuscan Polenta, Roasted Pearl Onions, Heirloom Carrots, Petite Green Beans, Roasted Garlic Jus, Whipped Lemon Chive Ricotta

Open Ravioli of Harvest Vegetables

Roasted Fall Vegetables, Braised Kale, Beets, Ricotta, Spiced Pumpkin Broth, Crispy Pumpkin Hay

Choice of Dessert

Apple Cranberry Cheesecake

Caramel Sauce, Cinnamon Cream

Pecan Cream Tart

Cranberry Mousse, Cookie Crumble, Maple Vanilla Sauce

\$79 for Adults \$35 for Children Under 12

Tax, Gratuity & Beverages are Not Included, Skywalk Admission is Included

Before placing your order, please inform your server if anyone in your party has a food allergy.

* Denotes food items are cooked to order or are served raw . Consuming raw or undercooked meat or seafood may increase your risk of foodborne illness especially if you have certain medical conditions.