



THANKSGIVING DINNER

PRIX FIXE: \$50
RESERVATIONS REQUIRED

AMUSE BOUCHE

FIRST COURSE

Pommes Dauphine

Crispy potato puffs, pea purée, sage

OR

Cornbread Napoleon (Gluten-Free)

Roasted butternut squash, caramelized onion, cranberry relish, griddled cornbread

INTERMEZZO

SECOND COURSE

Seitan Vol au Vent

Housemade seitan, mushroom cream sauce, puff pastry shell, green beans

OR

Vegetable Rice Cutlet (Gluten-Free)

Savory cutlet, roasted garlic mashed potatoes, kale à la crème

THIRD COURSE

Apple Crumble

Brown sugar apples, cinnamon oat streusel, vanilla glaze

OR

Pumpkin Mousse Parfait (Gluten-Free)

Pumpkin spice mousse, maple pecans, pumpkin seed brittle