

Thanksgiving

MENU 2026



\$85.00 Per Person \$40.00 For Children 11 & Under
A 20% Gratuity Will be Added to Parties of Six or More

APPETIZERS

*Additional Cost for Appetizers

Burgundy Escargot

Served en croûte with herb de Provence
garlic butter
\$16

Clay Pot Roasted Garlic

Extra virgin olive oil, balsamic syrup and
soft grilled crostinis
\$13

Baked Brie En Croute

Apricot coulis, fresh and dried fruit, toasted
almonds and table crackers
\$20

Crab and Argentinian Shrimp Cake

Served on baby arugula, with grapefruit and
orange Supremes and a jalapeño basil aioli
\$20

FIRST COURSE

Please Choose One

Convict Caesar

Romaine hearts and herbed croutons

Baby Field Greens & Applewood Smoked Bacon

Pickled cucumber-red cabbage relish, clover honey-apple cider
vinaigrette

Soup du Jour

ENTRÉE COURSE

Please Choose One

Herb Roasted Free-Range Turkey

Served with gravy, homemade cranberry sauce, haricot verts, ginger
sweet potato purée, sausage -Fuji apple- vanilla bean stuffing and
mashed potatoes

Prime Rib Au Jus

Served with burgundy glace de veau, horseradish chive cream sauce,
mashed potatoes, and an array of fresh vegetables

Pistachio-Crusted Scottish Salmon

With a tamarind-ginger glaze and cilantro chutney

DESSERT COURSE

Please Choose One

Traditional Pumpkin Pie • Vanilla Bean Crème Brûlée
Cheesecake du Jour • Fuji Apple & Mascarpone Strudel

