

+ luminaria +
restaurant & patio

THANKSGIVING 2022

\$89 per person

Choose one from each course

1ST COURSE

Butternut Squash Soup

Candied Pepitas | Red Chile-Meringue Crumble

Winter Market Salad

Butternut Squash | Apple Spheres | Cran-Raisins | Toasted Almonds
Lemon-Herb Vinaigrette

Sweet Potato Gnocchi

Brown Butter | Spinach | Parmesan

2ND COURSE

Traditional Turkey

Herb Roasted Turkey Breast | Haricot Verts | Sausage-Cornbread Stuffing
Cranberry-Orange Chutney | Turkey Gravy

6oz Filet Mignon

Certified Angus Beef | Garlic Mashed Potatoes | Grilled Asparagus
Red Wine Demi-Glace

Atlantic Salmon Filet

6oz Atlantic Salmon | Parsnip Purée | Fried Brussels Sprouts
Roasted Cherry Tomatoes | Confit Cipollini Onions | Blood Orange Gastrique

Pumpkin Risotto

Roasted Winter Squash | Arborio Rice | Preserved Lemon | Parmesan | Fresh Herbs

3RD COURSE

Pumpkin Roll

Cream Cheese Frosting | Fresh Berries | Powdered Sugar

Chef's Mom's Apple Crisp

Caramelized Granny Smith Apples | Cinnamon-Oat Streusel
Chantilly Whipped Cream

The Luminaria

Chocolate Torte | Vanilla Ice Cream | Coffee Caramel | Fresh Berries

Sorbet Trio

Lemon | Mango | Raspberry

Sides À la carte - Extra \$7 each

Mashed Potatoes
Sausage-Cornbread Stuffing
Grilled Asparagus
Fried Brussels Sprouts
Cranberry-Orange Chutney

Chef Tony Smith

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.