

**Soups**

Butternut Squash Soup

Chicken Adobo

Clam Chowder

**Salads**

Apple, Walnut & Quinoa Salad

Tossed in an apple cider vinaigrette

Arugula Salad with Ricotta Salata

Topped with honey dijon vinaigrette

Strawberry Spinach Salad

With candied walnuts and strawberry vinaigrette

**Entrees**

(All entrees come with your choice of either a soup or salad and a dessert all for $45)

Ham Steak Dinner

Served with brown butter mashed potatoes and a green bean medley on the side.

Maple Dijon Roasted Turkey Dinner

With apricot stuffing cakes served aside cranberry roasted Brussel Sprouts with brown butter.

Stuffed Bone in Pork Chops

With sweet potato gratin and chili spiced almonds, served aside a cranberry roasted Brussel sprouts with brown butter.

Mushroom Quinoa

With sautéed vegetables topped with toasted almonds then topped with honey dijon vinaigrette

**Desserts**

Harvest Mousse with Spiced Almond Tuiles

Pumpkin Cheesecake

Apple Compote with Vanilla Ice Cream

\*Also serving regular menu\*

**Thanksgiving Menu**