

Thursday, November 22, 2018

Reservations beginning at 12:00 noon through 5:00 p.m.

\$64 per person

plus tax and gratuity

Sommelier-selected wine pairings and specialty cocktails offered during the event for an additional \$25 charge

\$19 children for ages 6 to 12

plus tax and gratuity

Children ages 5 and under are free

We have established a long tradition for this holiday now. Come for a family style dinner and you will leave with "intentional leftovers...the best part of turkey dinner."



SERVED SOUP:

Butternut Squash Soup with Toasted Pumpkin Seeds and Vanilla Crème Fraîche

SERVED SALAD:

Local Greens with Washington Apples, Toasted Hazelnuts, Sundried Cranberries, Bleu Cheese Dressing

MAIN COURSE:

Served Family Style (any leftovers will be packaged for you to take home)
Whole Roasted Organic Turkey – served tableside
Herbed Sausage and Sage Stuffing
Mashed Yukon Gold Potatoes with Old Fashioned Turkey Gravy
Orange Glazed Dharma Ridge Sweet Potatoes
Creamed Sweet Corn
Cranberry Compote
Pane d'Amore Parker House Rolls

SERVED DESSERT:

Traditional Pumpkin Pie



