

DINE-IN
**THANKSGIVING
MENU**

Create memories with us
that will linger long after the last bite.
Enjoy a classic Thanksgiving feast
available prix fixe or à la carte!

OCTOBER 6TH TO 9TH FROM 3PM



— APPETIZER —

JO JO'S HOLIDAY SALAD \$18 (C/N)(GF)
brussels sprouts leaves, claire blue cheese
gala apple, local greens, candied pecans
smoked bacon dressing

Culina R&D Sauvignon Blanc \$15 (6oz)

— ENTRÉE —

**HERB ROASTED
ROSSDOWN FARMS TURKEY \$36**
sourdough stuffing, brussels sprouts
acorn squash, mashed potatoes
cranberry sauce, pan gravy

Louis Latour Domaine de Valmoissine Pinot Noir \$19 (6oz)

— DESSERT —

PUMPKIN PIE \$12
butter crust, vanilla whipped cream

Affogato \$17 (2oz)
stoli, crème de cacao, espresso
vanilla ice cream, chocolate shavings



--- \$30 EACH ---

**TAKE HOME THE
PERFECT PUMPKIN PIE!**

whole pumpkin pie, butter crust,
vanilla whipped cream