

THURSDAY NOVEMBER 23RD Reservations from 12pm to 2.45pm

Warm Brioche Biscuits | House Cultivated Honey Butter

APPETIZER

Goat Cheese, Beets & Candied Walnut Salad

Mesclun Greens, Cider Vinegar Dressing Or

Winter Squash Soup

Cornbread Croutons, Crème Fraiche

<u>ENTRÉE</u>

Oven Roasted Free Range Turkey

Country Sausage & Fresh Herb Dressing Mashed Potatoes | Sweet Potato Pastry Puff Buttered Green Beans with Toasted Almonds Cranberry Sauce | Natural Gravy

DESSERTS

Pumpkin Cheesecake or Apple Blossom Pie Wild Berry Coulis, Whipped Cream

\$65 per person (plus tax & 20% gratuity) Tickets must be purchased in advance and are non-refundable. Please review the menu before reserving a table, menu modifications will not be possible. Full Bar Available.

Call (828) 696 2001 for reservations