Thanksgiving 3-course pre-order sheet

All orders Must be placed by Tuesday Nov 24th 3pm - Pick up Thursday Nov 26th between 12-6pm

NAME:		Pickup:
PHONE:		Zip Code:
Credit Card:		exp:/ CVV: #
FIRST COURSE	#	
		Butternut Bisque with cinnamon croutons
		Hand Tossed Ceasar Salad Garlic Croutons, Shaved Parmesan
	#	
	#	vinaigrette Fall Salad roasted butternut, dried cranberries, candied pecans, baby spinach, orange vinaigrette
ENTRÉE		FROM THE FARM
SELECTIONS	#	Pilgrim's Feast - \$50
		Roast Turkey, cranberry-sage stuffing, country gravy, mashed potatoes, roasted butternut & acorn squash, green beans, whole cranberry compote
	#	Butter and Herb Seasoned Choice Center Cut Filet - \$60
	"	Grilled to Medium rare, mashed potatoes, asparagus, Cabernet demi, Frisee, Truffle oil
	#	Slow Roasted Prime Rib of Beef - \$61
		Certified Angus Beef, twice baked potato, green beans, fresh horseradish cream
		sauce, au jus
	41.	Confit of Duck Leg Quarter - \$55
	#	(gf) Roasted Sweet Potato Mash, Port & Red Currant Braised Red Cabbage, Star
		Anise & Orange Jus
		FROM THE COAST
	#	Cape Bay Scallops - \$62
		Sherry butter, Ritz crumbs, wild rice pilaf, green beans
	#	Roasted Atlantic Salmon - \$52
		(gf) Honey mustard glaze, cranberry compote, roasted potatoes, asparagus
		VEGETARIAN
	#	Fig & Mascarpone Ravioli - \$46
		Caramelized Shallots, Brown Butter, Watercress
DESSERTS	#	Pumpkin Cheesecake Graham cracker crust, warm pecan praline
	#	Dutch Apple Pie Roasted apples, cinnamon oat crumble, vanilla ice cream
	#	Old Fashioned Indian Pudding With whipped cream
	#	Flourless Chocolate Cake (gf) Home made chocolate ganache, raspberries
		CHILDREN'S MENU AVAILABLE UPON REQUEST
\$		Sub-Total
\$		7% Tax
\$ \$		_ 7% Tax _ 18% Service Charge Happy Thanksgiving!
		TOTAL
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