



# THANKSGIVING

## PRIX-FIXE



**\$39.99 per person (plus tax)**

*20% gratuity will be added*

### STARTERS

*Choice of one of the following starters:*

#### **PUMPKIN PATCH SOUP**

#### **FARMSTAND SALAD**

Includes Gourmet Bread Service with whipped lavender honey butter

### DESSERTS

*Choice of one of the following desserts:*

#### **DEATH BY CHOCOLATE CAKE**

#### **PUMPKIN PIE CRÈME BRULEE**

#### **CARAMEL APPLE PIE ALA MODE**

### ENTRÉES

*Choice of one of the following entrées:*

#### **HERB CRUSTED PRIME RIB**

Served with rosemary au jus & horseradish peppercorn sauce, roasted fingerling potato medley and grilled asparagus

#### **FRENCH STYLE DUCK CONFIT**

Served with Michigan cranberry compote, green bean casserole, sweet corn succotash, smashed potatoes, grandma's turkey gravy

#### **APPLE CIDER BRINED ROASTED TURKEY BREAST**

Served with Michigan cranberry compote, green bean casserole, sweet corn succotash, smashed potatoes, grandma's turkey gravy

#### **GRILLED CAULIFLOWER STEAK**

Served with butternut squash puree, roasted potato medley, fresh vegetable sauté, charred asparagus (VV)