



3-Course Menu \$60pp

or choose individual courses

APPETIZER

Sunchokes Velouté Wild Mushroom Ravioli

Dressed In Parsley Oil & Served With Baby Arugula \$15

ENTREE

Apple & Cranberry Stuffed Free Range Turkey Breast

Served With Garlic Mashed Potatoes
Roasted Root Vegetables & Rosemary Demi Glace
\$35

DESSERT

Pumpkin Pie Cheesecake

Served With Spicy Rum Crème Anglaise & Salted Caramel Sauce \$12

Menu Crafted By Executive Chef Frederic Haut-Labourdette

