

tavern

THANKSGIVING DINNER

persimmon and pomegranate salad with arugula and walnuts

herb-roasted organic turkey breast and stuffed leg with mashed potato and gravy

served with

sourdough stuffing with turkey sausage, almonds, dates and cavolo nero

sweet potatoes with sherry and roasted shallots

brussels sprouts with pancetta and thyme

cranberry sauce with orange and mint

or

vegan thanksgiving extravaganza:

sweet potatoes, brussels sprouts, fingerling potatoes,

suzanne's stuffing and wild mushrooms persillade

pecan bar with chocolate sauce and milk gelato

or

pumpkin panna cotta with gingersnap cookies and whipped creme fraiche

or

seasonal sorbet with fresh fruit

\$95 per adult

\$45 for children 10 and under

no charge for children 4 and under