



THANKSGIVING HARVEST MENU

Hors D'oeuvres On Arrival

deviled quail eggs
dijon, fried capers

truffled wild mushrooms
crispy tarts, chives and crème fraiche

bacon wrapped dates
sage, maple, cayenne

cauliflower florets
smoked paprika & sweet pumpkin ranch

Appetizer

roasted root salad
marinated beets, rutabaga,
sweet potatoes, feta & oregano vinaigrette

Main Course

thanksgiving hens
walnut - cranberry stuffing, celery root puree, green beans & gravy

vegan supplement
roasted mushroom medley, garlicky green beans, herb roasted potatoes, cranberry chutney

Dessert

ginger apple strudel
pears, walnuts, filo dough, fresh whipped cream

vegan & gluten Free supplement
poached pears