
Menu
Starters
BUTTERNUT SQUASH SOUP
Velvety roasted squash purée, delicately spiced
HARVEST SALAD
Crisp autumn greens with caramelized apples, toasted pecans, and a silky maple vinaigrette.
Main
ROAST TURKEY
Artisan bread, sautéed aromatics, and fresh herbs
HERB STUFFING
oven-roasted with fresh herbs, golden and tender
GARLIC MASHED POTATOES
Creamy Yukon Gold potatoes whipped with roasted garlic and butter
GREEN BEAN CASSEROLE
Tender green beans in a velvety mushroom cream sauce
Desserts
PUMPKIN PIE
Silken spiced pumpkin custard nestled in a flaky, buttery crust
APPLE CRISP
Tender cinnamon-kissed apples under a crisp, brown-butter oat topping, served warm
11 27 2025
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Desserts
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APPLE CRISP
Tender cinnamon sugar apples, brown-butter oat topping served warm
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