

# THE ARBOUR



## Thanksgiving Menu

\$98 per person

### First Course (choice of)

Oysters on the half shell, grapefruit mignonette, lemon wedge

Jumbo lump crab salad, tartare sauce, frisee, wild arugula

Wedge salad, smoked bacon, tomatoes, crispy onions, chives, bleu cheese dressing

Artichoke toast, truffle ricotta cheese, bee pollen

Butternut squash soup, herb oil

### Second Course (choice of)

Butter poached turkey breast, creamy garlic mashed potatoes, shallot green beans, dark meat stuffing, pan gravy, cranberry chutney

Grandma's braised pot roast, fingerling potatoes, brussels sprouts, sautéed baby heirloom carrots, watercress

Roasted salmon, mulled spiced polenta cake, mixed beans, lemon foam

Wild mushroom risotto, winter truffles, parmesan cheese

*(Kids ~ Turkey with macaroni and cheese \$16 per)*

### Third Course (choice of)

Pumpkin pie, salted caramel sauce, candied walnuts, pomegranate seeds

Milk chocolate pecan tart, vanilla crème anglaise, cinnamon whipped cream

Fresh mixed berries, lemon curd, almond brittle

Chef's selection of cheeses, puffed bread, dried fruits