



*Thanksgiving
dinner*

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MAIN

SIDES

DESSERTS



Thanksgiving dinner menu

Appetizer

Potato Galette

Buffalo Chicken Dip

Main Course

Pot Whole Turkey

Butternut Squash Lasagna

Dessert

Pecan Pie

Pumpkin Pie

Thanksgiving's MENU



MAIN COURSE

Simple Herbed Turkey 200

Moistest meat loads of butter and hands of flavorful fresh herbs.

Roasted Beet and Squash Salad 80

Spicy arugula and topped with crunchy pepitas, creamy goat cheese, fresh herbs, and simple balsamic vinaigrette.

Brown Butter Mashed Potatoes 60

Toasted nut taste and aroma to traditional mashed potatoes

BEVERAGES

Ginger Cranberry Sparkler 35

A refreshing cranberry juice with ginger ale

Pink "champagne" Mocktail 40

A sparking cider that chilled with raspberry syrup

Applejack Mulled Cider 35

An apple cider combine with cinnamon stick in it, peeled of apple, dark brown sugar, dan nutmeg

SIDES

Lima Bean and Corn Succotash 65

Creamy mixture of fresh and frozen vegetables with heavy cream and seasoning

Crab Cakes 70

A fancy cake based on fresh crab meat

DESSERT

Fall Apple Cranberry Pie 40

Delicious pie that gest a tart twist from cranberries

Apple Blossom Tart 40

A tart filling with apple puree

Salted Caramel Apple Slab Pie 40

Salted caramel and apples are topped with crumbly, brown sugar oatmeal streusel and baked perfectly





THANKSGIVING *menu*

STARTER

Pumpkin Sage Biscuits
Fall Cheese Board



MAIN COURSE

Mini Pumpkin & White Beans
Roasted Turkey with Rosemary



DESSERT

Pumpkin Pie
Poached Pears



Restaurant

Thanksgiving **SPECIAL MENU**

ENTRÉE

Grilled Fingerlings with Dill

Asian Pear Salad

Cranberry Pomegranate

MAIN COURSE

Roasted Acorn Squash

Pearl Onion and Celery Stuffing

Chive Mashed Potatoes

DESSERT

Orange Glazed Cheesecake

Pumpkin Spice Gelato

Cinnamon Apple Pie



Menu

Starter

Clam Chowder

Fresh clams and hearty potatoes in cream

Main Course

Grilled Chicken

Grilled chicken breast in a creamy dill sauce

Risotto

Orzo pasta in a thick wine reduction sauce

Dessert

Tiramisu

Espresso soaked lady fingers layered with a sweet cream

MENU

Special for Thanksgiving Day

Breakfast

Cream cheese Swirled
Pumpkin Bread with
Salted Maple Butter 45

Cocktails

Cranberry Bourbon Sour 50
Thanksgiving Sangria 45
Vanilla Chai White Russian 40

Appetizers

Goat Cheese Stuffed
Bacon Wrapped Dates
with Honey 60
Cranberry Brie Pastry
Tarts 55

Reservation :

@reallygreatsite
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Happy Thanksgiving!

Mains

Herb and Butter Roasted
Turkey 250
Make Ahead White Wine
Gravy 100
Butternut Squash Spinach
Lasagna 150

Sides

Crockpot Three Cheese
Mashed Potatoes 50
Sweet Potato Casserole
with Sweet and Savory
Bacon Pecans 55
Herb Mushroom Croissant
Stuffing 70
Brussels Sprout Bacon
Salad and Warm Cider
Vinaigrette 65

Dessert

Goey Pumpkin Chocolate
Chip Cookie Pie 60
Butter Pecan Chocolate
Chip Cookies 55



Thanksgiving

MENU

Appetizers

Entrees

Desserts



Thanksgiving

DINNER MENU

Appetizers

Pumpkin soup	\$10
Cranberry salad	\$10
Stuffed mushrooms	\$10
Mashed potatoes	\$10
Spinach dip	\$10

Main course

Roast turkey	\$10
Roast chicken	\$10
Spiral ham	\$10
Stuffed pork	\$10
Thanksgiving special	\$10

Desserts

Pumpkin pie	\$10
Pecan pie	\$10
Sweet potato pie	\$10
Baked apples	\$10
Cranberry biscuits	\$10





Thanksgiving menu

STARTER

Sweet potato & brie flatbread
Butternut squash soup with sage

MAINS

Roast Turkey with all the trimmings
Cranberry sauce
Classic herb stuffing
Turkey gravy

SIDES

Green bean casserole
Honey-glazed Brussel sprouts
Mashed potato

DESSERT

Apple Pie with vanilla ice cream
Pumpkin pie with whipped cream



THANKSGIVING

menu



APPETIZER

Potato Galette
Buffalo Chicken Dip

MAIN COURSE

Pot Whole Turkey
Butternut Squash Lasagna

DESSERT

Pecan Pie
Pumpkin Pie



Thanksgiving MENU

STARTERS

Harvest squash soup
Autumn kale salad
Crab cakes

MAIN DISHES

Oven roasted turkey
Tofu skillet stuffing
Pumpkin ravioli

DESSERTS

Traditional pumpkin pie
Cinnamon buns
Carrot cake






Thanksgiving

Menu Edition




Special day with a special menu


Appetizer




Green beans with shallots	\$80
Brussels sprout with bacon	\$70
Garlic mash potato bake	\$60
Easy vegetarian stuffing	\$50
Cornbread	\$40




Main Course




Green beans with shallots	\$250
Brussels sprout with bacon	\$50
Garlic mash potato bake	\$200
Easy vegetarian stuffing	\$70
Cornbread	\$80



Dessert



Pumpkin Pie with Stem Ginger Cream	\$60
Butternut, maple, and Pecan Lattice Pie	\$65
Pumpkin Pie S'mores	\$70
Sweet Potato Pie	\$60
Pecan Mince Pie	\$65






THANKSGIVING SPECIAL MENU



Drinks

	Hot	/	Ice
Pumpkin Spice Latte	4.25		5.50
Gingerbread Latte	4.25		5.50
Peppermint Mocha	5.75		6.75
Spiced Cocoa	5.75		-
Holiday Cold Brew	-		8.75



Pastries

Snickerdoodle Cookie	5.50
Apple & Granola	5.50
Muffin	5.75
Classic Pumpkin Pie	5.75
Walnut-Cranberry Pie	8.00
Cinnamon Cheesecake	

