

Thanksgiving Menu



MAKE A RESERVATION

appetizer

choice of

Roasted Pumpkin Soup

pumpkin seed oil, crème fraiche, pepitas

Marinated Beet Salad

blood orange, shaved fennel, hazelnuts, chervil

Maddy's Caesar

baby gem lettuce, radish, pecorino,
za'tar croutons

Crispy Calamari

pickled cherry peppers, lemon aioli

Shrimp Cocktail

salsa rosa, smoked paprika, lemon
+ \$7 enhancement

entree

choice of

Herb Roasted Turkey

traditional giblet gravy, cranberry sauce

Felina Homestyle Lasagna

Hearth Roasted Salmon

charred scallion vinaigrette, pea shoots, vin blanc

Short Rib

bordelaise, crispy shallots

Roasted Cauliflower

coconut yogurt, quinoa, kale

Cowboy Ribeye

maitre d' butter, chimichurri
+ \$15 enhancement

sides

served family style

Traditional Sausage Stuffing

Mashed Yukon Gold Potatoes

Maple Candied Sweet Potato

Crispy Brussel Sprouts

Lemon Herb Roasted Carrots

dessert

choice of

Bread Pudding

fig compote, warm spices, creme anglaise

Pumpkin Cheesecake

cranberries, almond crumble

Honey Crisp Apple Tarte Tatin

salted caramel, vanilla ice cream

Taste of Chocolate

Executive Chef, Jef Marino

adults \$79++ | children under 12 \$30++