

THREE

restaurant & bar

Four Courses

Starters

Wild Mushroom Stogies and Jewel Yam Fritters

First Course

Ginger Pumpkin Soup GF,V French Onion Soup Caesar Salad Beet and Citrus Salad GF, V

Entrée

Bacon Wrapped Pork Tenderloin, Maker's Mark glaze, sweet potato hash, broccoli almonidine GF

Chile-Coffee Rubbed New York Strip, Yukon gold mashers, herb salad, chimichuri, broccoli almonidine GF

Traditional Thanksgiving Dinner (Maple Brined Turkey with Yukon gold mashers, harvest bread pudding, broccoli almonidine, dark pan gravy)

Vegetarian Shepherd's Pie baked in a Roasted Kabocha Pumpkin GF,V

Dessert

Pumpkin Cheese Cake, Bread Pudding, Guittard Chocolate Cake (VV), Butterscotch Creme (GF)

\$43.00 per person for four-course dinner. \$25.00 per child 12 and under. Exclusive of beverages, 20% gratuity and sales tax. All reservations are held by credit card with forty-eight hour cancellation.

Late cancellations and no-shows are charged \$25 per person- NO exceptions.

Requests for specific tables or areas of the restaurant cannot be guaranteed.