

your menu

CHEF
Andres Martello

Family Style

Pulled Pork Parmesan Crostini – slow-roasted pulled pork, parmesan; GF option. Charcuterie Board (optional) – cheeses, fruits, crudités, dips without nuts/egg; GF available. GF

Butternut Squash Crostini – sage, maple; GF option. Mini Potato-Leek Soup Shooters – dairy-free optional. DF, GF

Harvest Salad – arugula, roasted pears, cranberries, egg-free maple-mustard vinaigrette. Green Beans with Crispy Shallots. Roasted Vegetables – carrots, cauliflower, sweet potato

Gluten-Free Herb Stuffing. Mashed Potatoes with Chive Oil. Fresh Cranberry Sauce.

Maple-Brined Thanksgiving Turkey – classic gravy (egg-free), GF stuffing. Roast Beef Fillet – red wine reduction, broccolini, baby potatoes.

Pumpkin Coconut Custard – egg-free, nut-free, GF. Apple Crisp – egg-free; GF optional GF

Cherry Pie – gluten-free, egg-free, nut-free, sesame-free, black seed-free