THANKSGIVING MENU

FIRST COURSE

Choice of Soup or Salad:

ROASTED BUTTERNUT SQUASH BISQUE
Brown butter | Toasted pepitas | Crème fraîche

–or–

AUTUMN HARVEST SALAD
Baby greens | Apple chips | Dried cranberries | Candied pecans
Goat cheese | Maple-Dijon vinaigrette

SECOND COURSE

Choice of Entrée:

FILET MIGNON
6-ounce center-cut filet | Whipped Yukon Gold potatoes
Roasted asparagus | Red wine demi glace

–or–

THANKSGIVING TURKEY ROULADE
Prosciutto, mushroom, and Gruyère-stuffed turkey breast
Sage stuffing or savory bread pudding
Maple-bacon Brussels sprouts | Cranberry gastrique | Turkey jus

–or–

BOURBON-MAPLE PORK CHOP
Maple-bourbon glaze | Sweet potato purée
Roasted root vegetables

THIRD COURSE

Choice of Dessert:

VANILLA BEAN CRÈME BRÛLÉE
Caramelized sugar | Seasonal berries

–or–

PUMPKIN CHEESECAKE
Toasted pecans | Cinnamon streusel | Caramel sauce
Maple Chantilly cream

$48

FLINT CREEK