

Breeze

THANKSGIVING MENU

FIRST COURSE (CHOICE OF)

- **CARAMELIZED APPLE AND BUTTERNUT SQUASH BISQUE**
with Herb Croutons and Cream | V

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- **FALL GREEN SALAD**
with Roasted Butternut Squash, Craisins, Goat Cheese and Apple Cider Vinaigrette | V, GF

WITH ASSORTED ROLLS
with Roasted Herb-Garlic Hummus

SECOND COURSE (SERVED FAMILY STYLE)

- **ROASTED HERB TURKEY AND SLOW COOKED MAPLE GLAZED HAM**
- **GRANDMA'S HERB-CORNBREAD STUFFING**
- **SWEET CORN CASSEROLE**
with Cheese-Cracker Crust

- **HERB GIBLET GRAVY AND CITRUS CRANBERRY SAUCE**
- **CRISPY BRUSSEL SPROUTS**
with Bacon Jam
- **MAPLE GLAZED SWEET POTATOES**
with Mini Marshmallows

DESSERT (SERVED FAMILY STYLE)

ASSORTED HOLIDAY DESSERTS

• PRICE •

\$79.00 ADULTS

\$40.00 CHILDREN

(age 5-12), children ages 4 and under are complimentary

\$99.00 WITH WINE PAIRING

one glass each of Joseph Carr, Josh Chardonnay, and Cabernet Sauvignon



BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. CONSUMING RAW OR UNDERCOOKED POTENTIALLY HAZARDOUS FOODS MAY INCREASE RISK OF FOOD BORNE ILLNESS. FOR PARTIES OF 8 OR MORE, AN 18% GRATUITY WILL BE ADDED TO YOUR BILL. WE APPRECIATE YOUR PATRONAGE.