



THANKSGIVING

2022 MENU

OVEN-ROASTED TURKEY or PRIME RIB

Served with

Dinner Rolls, Country Sausage Stuffing, Candied Sweet Potatoes
Roasted Garlic Mashed Potatoes with House-Made Gravy
Green Beans Almondine, Cranberry Orange Relish

DESSERT

Chai-Spiced Butter Cake with Whipped Cream and Toffee Sauce

WINE

Sonoma-Cutrer Chardonnay
Vina Robles Cabernet

SPECIALTY COCKTAIL

GOLDEN SOUL

Dried Apricot Infused Remy Martin 1738, Amaro Nonino
Lemon Juice, Dolin Vermouth Blanc

\$55 Food Only | \$35 Per Kid (12 and Under)
\$15 Glass of Wine Addition or Specialty Cocktail