

Thanksgiving Dinner at La Provence

First Course

(choose one)

Butternut Squash Bisque **GF** **V**

maple crème fraîche and crispy kale

Apple Salad with Candied Walnuts **GF** **V**

with fall mixed lettuce, feta cheese, dried cranberries, candied walnuts and champagne vinaigrette

Spinach and Artichoke Dip **V**

creamy parmesan, spinach and artichoke dip, with crispy capers, flat bread

Entrees

(choose one)

Turkey Breast Crusted with Roasted Garlic and Herbs **GF**

Turkey Leg Confit **GF**

Cheese Ravioli in Toasted Pistachio Pesto **V**

Seared Salmon with Sage Beurre Blanc **GF**

Prime Rib with Horseradish Cream (add \$5) **GF**

Rack of Lamb Slow Cooked in Rosemary and Garlic (add \$10)

Sides

Each Entrée Includes:

Garlic Mashed Potatoes **GF** **V**

Sage and Sausage Brioche Stuffing

Green Beans **GF** **V** **V**

Seasonal Succotash **GF** **V** **V**

Accompaniments

Cranberry Compote **GF** **V** **V**

House-Made Turkey Gravy **GF**

Desserts

(choose one)

Bourbon and Pecan Pie **V**

Spiced Pumpkin Mousse **V** **GF**

Dutch Apple Pie **V**

Chocolate Cranberry Trifle **V**

GF = Gluten-Free

V = Vegetarian

V = Vegan

\$65 per person

plus tax and 20% automatic service charge

Corkage Fee \$20