

THANKSGIVING DAY 2019

THREE-COURSE MENU 48 *CHILDREN UNDER 10* 26

• FIRST COURSE •

RUBY RED AND GOLDEN BEET SALAD

Bucheron Goat Cheese, Organic Greens, Vinaigrette

BUTTERNUT SQUASH SOUP

Crème Fraîche, Ancho Chili Oil, Pepita Seeds

• SECOND COURSE •

ROASTED NATURAL LANCASTER COUNTY TURKEY

Bread, Apple & Sage Stuffing, Gravy, Cranberry Sauce, Sweet Potato with Candied Pecans

FAROE ISLANDS SALMON

Saffron Cauliflower, Mustard Vinaigrette Potatoes, Parsley & Celery Leaf

• HOLIDAY CLASSICS DESSERT TASTING PLATE •

DUTCH APPLE PIE, Caramel Sauce

FLOURLESS CHOCOLATE TORTE, Vanilla Ice Cream

MICHAEL LOMONACO Chef & Partner

BRIAN MOTOLA Chef de Cuisine