

Thanksgiving Take Away

Orders must be placed by November 23rd at 3pm

Pick Up November 25th

\$50 Per Two Guests



entrées choose one per guest

citrus brined turkey whipped potatoes | haricot verts | maple glazed baby carrots

herb stuffing | house made cranberry sauce | traditional gravy *gf*

wild mushroom & root vegetable risotto stuffed delicata squash cream sage sauce *gf*

maple walnut encrusted atlantic salmon haricot verts

sweet potato ginger puree | citrus beurre blanc

sides included

baby green salad roasted beets | butternut squash | cider poached golden raisins

shaved shallot | candied walnuts | creamy preserved lemon dressing *gf*

herb roasted baby potatoes *gf*

candied yam cranberries | toasted pecans *gf*

classic green bean casserole crispy shallots

bourbon & nh maple glazed baby carrots

traditional stuffing

house made cranberry sauce *gf*

assorted baked breads & rolls with butter

dessert choose one per guest

individual apple pie

individual pecan pie

individual pumpkin pie

Instructions to cook and reheat items included.

Approximate cook time an hour and a half.

executive chef ryan mayo