



Thanksgiving Menu

Thursday, November 24, 2022

Noon-8pm

First Course

Wild Mushroom Bruschetta

or

Wisconsin Cheddar Plate

pickled vegetables, house made herb crackers

Second Course

Butternut Squash Soup

toasted hazelnuts

or

Arugula Salad

pears, goat cheese, almonds, champagne vinaigrette

Entrée Course

Herb-Roasted Turkey Breast

mashed potato, pecan-sage dressing,
green beans, pan gravy

or

Braised Beef Short Rib

sweet potato puree, braised red cabbage,
apple, celery, Burgundy demi-glace

Dessert Course

Pumpkin Panna Cotta

candied pecan, cinnamon tuile, apple sorbet

or

Mascarpone Cheesecake

rosemary poached apples, rye crumble,
Hook's 5-year Cheddar tuile, burnt cinnamon ice cream

Four Course Dinner Adults \$85,

Children 5-10 years \$35; 4 years and under complimentary