

Thanksgiving dinner

LIMITED THREE COURSE MENU | \$50 PER PERSON

FIRST COURSE

SMALL GREEN GODDESS GARDEN

grilled chicken, spring mix, tomato, hard boiled egg, applewood smoked bacon, cucumber, avocado, green goddess dressing (GF)

SMALL 600 KALE CAESAR

kale, parmesan, crispy capers, charred lemon caesar dressing, croutons, cracked black pepper (VG)

SMALL BUTTERNUT SQUASH BISQUE

miso, coconut milk, onion, ginger (V/VG/GF)

SECOND COURSE

TURKEY DINNER

slow roasted turkey, stuffing, green beans, cranberry sauce, mashed potatoes, mushroom gravy, dinner roll

GRILLED SALMON

from faroe islands, corn cake, roasted tomato & shallot, chive oil, chili-lime butter, vegetable medley

VEGAN MEATLOAF

impossible meat, mushroom gravy, roasted yukon potatoes, vegetable medley (V/VG)

MARINATED AIRLINE CHICKEN

herb marinated & grilled airline chicken breast, vegetable medley, mashed potatoes, beurre blanc sauce (GF)

MICHIGAN STEAK CUT

blue cheese butter, mashed potatoes, balsamic mushrooms, vegetable medley (GF) +\$10

THIRD COURSE

PUMPKIN PIE

topped with chantilly cream

APPLE CRISP

local apples, caramel, crunch with ice cream

VEGAN CORN CAKE

guava coconut sauce, fresh berries (V)

