

\$79 PER ADULT, \$39 PER CHILD (AGES 4-10)
20% GRATUITY IS ADDED TO ALL PARTIES OF SIX OR MORE

MENU IS SUBJECT TO CHANGE BASED ON AVAILABI

FEATURED WINES

__Refs -Planet Oregon Pinot Noir

vibrant cherry and pomegranate flavors highlighted by black tea and spices.

Mauricio Lorca Cabernet Sauvignon

full bodied with complex tannins, black currant & cherry flavor.

Classic Caesar Salad Waldorf Salad

greens, apples, grapes, blue cheese, candied walnuts, sherry-maple vinaigrette Whites -

Zenato Pinot Grigio \$ aromas of key limes & peaches, with undertones of green apple.

Diatom Chardonnay

vibrant nose of salted citrus, tangerine, exotic flowers, and subtle spice.

FESTIVE COCKTAILS

Harvest Bramble* \$14

blanco tequila, cranberry compote, thyme simple, fresh lime juice & club soda (*available as mocktail for \$10)

Cranberry Bourbon Sour \$12

Four Roses bourbon, triple sec, lime juice, simple syrup, cranberry juice

Chocolate Espresso Martini \$14 vanilla vodka, espresso, Licor 43 chocolate liqueur

RST TASTES

Shrimp Cocktail

lemon vinaigrette, cocktail sauce

- Soups -

Chicken & Fall Vegetable Soup Butternut Squash Bisque

AIN EVENT

- Entrees & Sides -

Roasted Turkey & Pepper Crusted Filet Mignon Classic Stuffing, Sherry Glazed Brussels Sprouts*, Green Bean Casserole*, Maple & Marshmallow Baby Sweet Potatoes*, Fork Mashed Potatoes*, Roasted Cauliflower with Caper-Raisin Relish*, Gravy, Homemade Cranberry Sauce *

*sides that are or can be modified vegetarian.

**vegetarian/vegan and pescatarian entree available by request.

All of the entrees & sides are gluten free except the stuffing, gravy & mushroom gravy on green beans.

SERVED FAMILY STYLE

Assorted Sweet Treats

Pumpkin Pie, Apple Cake, Flourless Chocolate Cake, Assorted Cookies, Tarts, Assorted Caramels and Truffles

