OCTOBER 9TH & 10TH · \$56/PERSON

## THANKSGIVING DINNER

AT THE BOATHOUSE RESTAURANT

## APPETIZERS

Roasted Butternut Squash Soup with White Cheddar Granola and Arugula Pesto

or

Maple Glazed Carrot and Frisee Salad with Pears, Toasted Pecans and Champagne Vinaigrette



## MAINS

Herb Roasted Turkey Breast, Confit Leg Croquette, Whipped Potatoes, Buttered Green Beans, Sage Gravy and Cranberry Chutney

or

Hazelnut Crusted Salmon with Roasted Acorn Squash, Wilted Spinach, Wild Rice and Brown Butter Sauce

**o**r

White Bean and Root Vegetable Cassoulet with Truffled Parmesan Crumble



## DESSERT

Spiced Pumpkin Tart with Bourbon Caramel and Vanilla Chantilly

or

Flourless Chocolate Torte with Espresso Anglaise



