



Brandon's

THANKSGIVING  
MENU



SOUP

-choice of-

Butternut Squash

coconut milk, roasted spiced pepitas, extra virgin olive oil

Lobster Bisque

crostini, sherry cream fraîche

SALAD

-choice of-

Harvest Salad

roasted beets, english cucumber, arugula, feta,  
toasted macadamia nuts, cranberry vinaigrette

Autumn Fields

mixed greens, port wine poached pears,  
candied walnuts, gorgonzola, port wine vinaigrette

APPETIZER

-choice of-

Butternut Squash Ravioli

crispy sage, roasted pepper cream sauce, shaved parmesan

Brussels Sprouts

truffle miso aioli, pancetta, goat cheese

ENTRÉE

-choice of-

Apple Herb Butter Roasted Turkey

corn bread stuffing, truffle whipped potatoes,  
green beans with fried onions, cranberry-orange compote

Grilled Salmon

pistachio crusted, grilled asparagus,  
mashed sweet potatoes, orange beurre blanc

Braised Beef Brisket

slow cook beef brisket with tzimmes

Gnocchi

ricotta, marinara, basil

DESSERT

-choice of-

Crème Brûlée Cheesecake

berry reduction sauce, crispy mint

Pecan Pie

spiced salted pumpkin glaze

Pumpkin Pie

salted caramel sauce

\$75++ per adult; \$35++ per child (Age 12 and under)