



OPENAIRE

THANKSGIVING 2023

\$95 PER PERSON
\$45 KIDS 10 & UNDER

FIRST COURSE

(CHOOSE ONE)

FALL LETTUCE SALAD, BELGIUM ENDIVE, CHARRED RADICCHIO, PICKLED PEARS,
AGED CHEDDAR, CANDIED WALNUTS, CITRUS DRESSING

PUMPKIN SOUP, CELERIC, POMEGRANATE, CRÈME FRAICHE, MINT

SCALLOP CRUDO, YUZU VINAIGRETTE, WINTER CITRUS, PISTACHIOS, SERRANO PEPPERS

TEMPURA BUTTERNUT SQUASH, ROSEMARY MAPLE GASTRIQUE, PEPITA CRUMBLE

SECOND COURSE

(CHOOSE ONE)

HERB ROASTED FREE RANGE TURKEY, MUSHROOM APPLE STUFFING, POMEGRANATE GRAVY

WHOLE ROASTED DRY AGED PRIME RIB, HORSERADISH CREAM, AU JUS

SLOW ROASTED KING SALMON, CURRIED CARROT SAUCE

PORTOBELLO MUSHROOM, RATATOUILLE, BASIL OIL

SIDES

(FAMILY STYLE)

WHIPPED POTATOES, CULTURED BUTTER AND SEA SALT

BAKED YAMS, PRALINE PECANS

SZECHWAN BRUSSELS SPROUTS, MUSHROOMS

CRANBERRY DRESSING

DESSERTS

(FAMILY STYLE)

APPLE PIE, CRÈME ANGLAISE, CINNAMON APPLE CIDER MOUSSE

SPICED PUMPKIN PIE, CARAMEL SAUCE, WHITE CHOCOLATE