

MENU & PRICING
SUBJECT TO CHANGE



THANKSGIVING

at the mansion

November 25, 2021 • 12 pm - 6 pm

Plated & Served

first course selection

AUTUMN PUMPKIN BISQUE

CLASSIC TURKEY VEGETABLE SOUP

GARDEN GREENS SALAD

Crisp Lettuce, Tomato, Cucumber, Shredded Carrot, Ranch, Maple or Raspberry Vinaigrette.

entrees

ROAST TURKEY

Mashed Potato, Herb Bread Stuffing, Gravy, Butternut Squash. Homemade Cranberry Relish.

BAKED STUFFED SOLE

Tender Crab and Scallop Filling, Mashed Potato, Butternut Squash, Green Beans, Lemon Butter Chablis Sauce.

ROSEMARY GRILLED SIRLOIN

Sliced Rosemary Grill Roasted Sirloin, Garlic Roasted Potatoes, Autumn Vegetables, Buttered Green Beans.

RICOTTA GNOCCHI

House Made Ricotta Gnocchi, Tomato Vodka Cream Sauce, Fresh Basil, Caramelized Onions, Roasted Tomatoes, Baby Spinach, Toasted Garlic Bread.

SAGE ROASTED PORK LOIN

Sweet Potato Mashed, Roasted Vegetables, Green Beans, Orange-Bourbon Glaze.

desserts

WARM CINNAMON APPLE CAKE WITH CARAMEL SAUCE

PECAN PIE WITH FRESH WHIPPED CREAM

PUMPKIN SPICE CHEESECAKE

RASPBERRY SORBET

COFFEE, TEA OR MILLED APPLE CIDER

ADULTS \$42, CHILDREN UNDER TEN \$15

please call for reservations

860.974.3456

