



THANKSGIVING DINNER

PRIX FIXE: \$45
RESERVATIONS REQUIRED

FIRST COURSE

Carrot Harissa Soup (Gluten-Free option)

Puréed carrot soup flavored with spicy harissa pepper paste, garnished with roasted garlic toast.

OR

Greens and Roasted Squash Salad (Gluten-Free)

Fresh greens in a light vinaigrette topped with roasted winter squash, pumpkin seeds, and dried cranberries.

SECOND COURSE

Rosemary Braised Seitan

Housemade seitan pan roasted with garlic and rosemary.

Served with creamy mashed potatoes and seasoned green beans.

OR

Mushroom Lentil Ragoût (Gluten-Free)

Hearty lentil mushroom stew seasoned with herbs and spices over creamy mashed potatoes.

Served with seasoned green beans.

THIRD COURSE

Apple Tart

Flaky crust filled with brown sugar apples and oat streusel topping.

OR

Pumpkin Mousse Parfait (Gluten-Free)

Creamy pumpkin spice mousse layered with maple pecans and topped with candied pumpkin seeds.