



A THANKSGIVING TRADITION

\$250 PER PERSON

Welcome glass of Bruno Paillard Brut or Kir Royale

FOR THE TABLE

Seafood Tower

*Turner's Reserve Caviar, Lobster Salad,
Tuna, Oysters, Shrimp, Sea Urchin, Crab Claws*

FIRST COURSE

Butternut Squash Bisque
w/ Lobster Aioli

Roasted Golden Beets Salad
*w/ Apples, Endives, Whipped Ricotta,
Hazelnuts, Honey Mustard Vinaigrette*

SECOND COURSE

Roasted Heritage Turkey
Braised Cabbage, Gravy & Cranberry Sauce

Spiced Colorado Lamb Loin
Roasted Onion Purée, King Trumpets, Au Jus

Chilean Sea Bass
Sunchoke Purée & Chips, Sea Asparagus

SIDES

Potato Au Gratin • Roasted Brussels & Bacon Vinaigrette
Vegetarian Stuffing • Roasted Sweet Potatoes

CHEESE SERVICE

Enjoy a selection of artisan cheeses

DESSERTS

Pumpkin Pie • Apple Tart • Pecan Pie
Cheesecake • Chocolate Cake