



## THANKSGIVING 2022

## THURSDAY NOVEMBER 24TH DINNER MENU

Dinner All items served in disposable pans for easy reheat and plastic bowls with lids. \$35 per person

Crisp NW Salad

Crisp Northwest Greens with watercress, toasted almonds, cranberries, and our house made cranberry vinaigrette

Oven Roasted Turkey
Oven roasted locally sourced turkeys, dark and light meat with rosemary and thyme glaze.

Roasted Butternut Squash
Butternut squash roasted with brown sugar, maple syrup
and toasted pecans

HouseMade Turkey gravy

HouseMade Orange Cranberry Sauce

Yukon Gold Mashed Potatoes

Apple and Sage Stuffing

 $\begin{array}{c} A\,D\,D\text{--}O\,n \\ \text{Pie Choices $15 each} \\ \text{Comes with homemade whipped cream 1 per 8 people} \end{array}$ 

Apple Pecan Pumpkin

Pick your orders up at our kitchen on Wednesday November 23rd 1-3pm.

