

A LA CARTE TABLE SHARES

BACON CLOTHESLINE
3pc \$18 | 4 pc \$22

SRIRACHA DEVILED EGGS 6pc \$8
CHEESE & CHARCUTERIE BOARD \$15

FIRST COURSE choice of

CAESAR SALAD

BEET 'TARTARE' SALAD

HOUSE SALAD

ACORN WEDGE SALAD

SHORT RIB DUMPLINGS

PUMPKIN SOUP
spicy rock shrimp

MAIN COURSE choice of

SEAWATER BRINED TURKEY DINNER
cranberry relish | sausage stuffing
bourbon gravy | beans

PORKY'S PORK CHOP (menu prep)

DUCK BREAST (menu prep)

SCALLOPS & OCTOPUS 'VERA CRUZ'
(menu prep)

PUMPKIN RISOTTO
mushrooms | truffle butter

SALMON
(menu prep)

RIB EYE +\$10 SUPPLEMENT

FILET MIGNON +\$10 SUPPLEMENT

DESSERT COURSE choice of

PUMPKIN CRÈME BRULEE

ICE CREAMS

BERRIES & CHANTILY

SORBETS

FLOURLESS CHOCOLATE CAKE

APPLE TART

A LA CARTE SIDES \$6 EA. 3 FOR \$15

MAPLE WHIPPED SWEET POTATO

SAUSAGE STUFFING

CRISPY BRUSSELS

MASHED POTATO

MUSHROOM & LEEK

CRANBERRY RELISH

CREAMED SPINACH

GLAZED CARROTS