



THANKSGIVING DAY MENU

Beginnings

Your Choice of One

Chaz House Salad

Fall Greens, Toasted Pumpkin Seeds, Chèvre,
Caramelized Pear, Candied Pumpkin Vinaigrette

Butternut Squash Soup

Smoked Apple, Goat Milk

Mains

Your Choice of One

Braised Turkey Breast with Cornbread and Sage Stuffing

Chipotle-Sweet Potato Gratin, Pea Puree, Roasted Brussels Sprouts

Roasted Atlantic Salmon*

Roasted Beets, Acorn Squash

Seared Chilean Sea Bass*

Smoked Cranberry Rice, Carrot Confit

40 Day Aged Prime Beef Tenderloin*

Roasted Pumpkin and Gorgonzola Dauphine Potato,
Grilled Asparagus, Veal Glacé

Pumpkin Seed Crusted New Zealand Lamb Loin*

Chestnut and Orange Barley Risotto, Butter Poached Baby Turnips

Finale

Your Choice of One

Caramel Pecan Tart

Dark Chocolate Ganache, Maple Whip Cream, Fresh Butterscotch Sauce

Cinnamon Roasted Pumpkin Pie

Brown Butter Glaze, Burnt Honey Walnuts, Cranberry Poached Pears

Apple Bread Pudding

Rum Raisins, Peanut Toffee, Homemade Vanilla Bean Ice Cream

Includes Potato Rolls, Tea and Coffee

* Regarding the safety of these items, written information is available upon request.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk
of food borne illnesses, especially if you have certain medical conditions.

A 22% gratuity will added to parties of 6 or more.

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