



Giving
THANKS

Amuse Bouche

Pumpkin Velouté & Gnocchi

Mirepoix, Cream, Herbs, House Sweet Potato Gnocchi

Salad

Bibb Salad

*Baby Iceberg, Blue Cheese Dressing, Chevre, Candied Pecans
Shallot-Thyme Vinaigrette*

or

Kohlrabi & Apple

*Shaved Kohlrabi, Watercress, Smoked Gouda, Blue Cheese, Apples
Candied Walnuts, Citrus Vinaigrette, Grapefruit Zest*

Entrée

Slow-Roasted Tandoori Turkey

Bacon & Herb Stuffing, Sweet Potato Sauce

Prosciutto-Wrapped Green Beans, House Cranberry Sauce

or

Lamb Shank

36-Hour Braised, Mint & Mango Chutney, Creamy-Spiced Sauce

or

Garden & Grains

*Carrots, Pearl Onions, Kale, Turnips, Butternut Squash,
Peruvian Quinoa, Wild Rice*

Dessert

Baba Au Rhum

*Caramel Pastry Cream, Baked Meringues,
Cinnamon-Star Anise Infused Crèmeux*

or

Tarte Tatin

*Caramelized Granny Smith Apple Crisp,
Salted Caramel Butterscotch Ice Cream*

Mignardises

\$90 Per Person

Half-Priced Children Under 12



RANCH HOUSE
RESTAURANT