

# WILLOWS

KITCHEN | WINEBAR

## THANKSGIVING MENU

### 4 COURSE

\$65 per person, \$35 for kids 12 and under.

(Taxes & fees not included)

#### COURSE 1: SOUP OR SALAD

Soup- Butternut Squash Soup with Pork Belly and Crème Fraiche

Salad- Cranberry Frisee with Dried Cranberries, Roasted Butternut Squash, Candied Pecans, Cranberry Champagne Vinaigrette and Orange Zest

#### COURSE 2: APPETIZER CHOICE OF ONE

Baked Brie Slice with Cranberry Puree, Salted Caramel Glazed Apple and Toasted Baguette

Fried Brussel Sprouts Tossed with Bacon, Cranberry, Feta Cheese and Balsamic Glaze Drizzle

#### COURSE 3: ENTRÉE CHOICE OF PROTEIN

Citrus Brined Roasted Turkey or Clove and Maple Glazed Ham

##### Sides for Entrée Protein:

Honey Glazed Baby Heirloom Carrots and Haricot Verts

Butter and Herb Parsnip Puree

Cinnamon/Orange Cranberry Sauce

#### COURSE 4: DESSERT

Pumpkin Cheesecake with Spiced Whipped Cream and Pumpkin Spiced Syrup