

An all-inclusive three course dinner for \$59 per guest Choose one item per course.

Add a wine pairing +\$10

## **STARTERS**

Butternut Squash Soup
Roasted Beet & Goat Cheese Salad

## **MAIN DISH**

**Turkey Dinner** 

Oven-roasted turkey breast served with mashed potatoes, green bean casserole, cornbread stuffing, candied sweet potato & dinner roll

<u>Pumpkin Ravioli (Vegetarian)</u>

Pumpkin Ravioli served with a sage cream butter sauce, parmesan cheese & grilled bread

## **DESSERTS**

Traditional Pumpkin Pie Crème Brûlée Banana Cream Cookie Pie

