



Thanksgiving Dinner

FINE DINING AT
THE PRESERVE

PALATE TEASER (amuse bouche)

crostini, sweet potato puree, crispy prosciutto, shallot and red pepper relish

SALAD

chef's mixed greens, dried cranberry, toasted pecans, goat cheese, heirloom cherry tomato, sherry vinaigrette

MAIN COURSE

slow roasted turkey breast and thigh, whipped yukon potatoes, haricots verts with shallot and pecan, cranberry confiture, sage and mushroom stuffing, sweet potato and orange puree, classic turkey gravy

DESSERT

pumpkin pie with chantilly or warm apple pie

*vegetarian option available upon request

THURSDAY NOVEMBER

TWO SEATINGS AVAILABE AT:

28th

3:00 PM & 5:30 PM

\$65

PER PERSON

RESERVATIONS
REQUIRED: CALL

520

825

3028