



Thanksgiving Dinner

FINE DINING AT
THE PRESERVE

PALATE TEASER (amuse bouche)
prosciutto, butternut squash puree, shallot and roasted
pepper relish on toasted baguette

SALAD

mixed baby lettuces, asian pear, dried cranberry,
heirloom cherry tomato, goat cheese crumbles, spiced
pepitas, fig balsamic vinaigrette

MAIN COURSE

oven roasted turkey breast, turkey leg confit, whipped
yukon potatoes, hericort verts, cranberry confiture,
hearts of palm stuffing sage and giblet gravy

DESSERT

pumpkin pie with chantilly and spiced pecans

*vegetarian option available upon request

THURSDAY NOVEMBER

TWO SEATINGS AVAILABE AT:

23rd

2:00
PM

& 5:00
PM

FOR MORE INFO GO TO: sbhoa2.org/preserve

\$60
PER PERSON

**RESERVATIONS
REQUIRED: CALL**

520

825

3028