



THANKSGIVING 2025

vegan



appetizers

SPINACH ARTICHOKE JAR

Lemon, Vegan Parmesan, Olive Oil Crostini

BEET & CHICKPEA HUMMUS

Marinated Olives & Herbs, Piquillo Peppers, Preserved Lemon, Seed Toast

soups

WILD MUSHROOM & TRUFFLE

Chives, Garlic Herb Croutons, Extra Virgin Olive Oil

salads

KALE, RADICCHIO & ENDIVE

Sunflower Seed, Radish, White Balsamic & Local Honey Vinaigrette

entrée

APPLE CIDER BRINED FAUX TURKEY

Green Apple & Fresh Roasted Chestnut Stuffing • Sage-infused Vegan Gravy •
GMO-free Corn Spoon Pudding • Maple-glazed Yams • Roasted Brussels Sprouts
• Inn-made Cranberry Sauce • Balsamic Braised Cippolini Onions • Roasted Fingerling Potatoes

desserts

AMAZAKE PUMPKIN PIE W/ VANILLA COCONUT WHIPPED CREAM

BRAEBURN APPLE PIE W/ COCONUT CREAM

FIVE COURSE DINNER

\$100

CHILDREN'S 3 COURSE

(12 & under) \$48