

Monday to Friday
Classic Hour 4:00 - 5:00pm

THE
TAVERN
AT HEATHMAN HOTEL

Daily
Dinner 4:00 - 8:00pm

THANKSGIVING

\$65 per person

— **STARTER** —

Choice of

Potato Leek Soup

sunchokes, crispy sunchoke chips

Farm Salad

roasted squash, pomegranate, apples, feta cheese, candied pecans

Brussels Sprouts

cherry sweet soy glaze, pancetta, comté cheese

— **FOR THE TABLE** —

gravy, traditional stuffing, green beans, mashed potatoes

Roasted Turkey Breast

Prime Rib*

Squash Risotto

— **DESSERT** —

Choice of

Espresso Chocolate Buttercream Cake

chocolate sponge, espresso, silky chocolate buttercream

Pumpkin Mousse

apple pie filling and pumpkin-spiced biscotti crumble

*These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

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