



Appetizer

choose from:

FRISÉE & SWEET POTATO SALAD

GREAT LAKES GROWER'S GREENS, FETA CHEESE, AVOCADO, POMEGRANATE SEEDS, CIDER VINAIGRETTE

MIXED GREEN SALAD WITH GARDEN VEGETABLES, EVOO AND WHITE BALSAMIC

ROOT VEGETABLE BISQUE WITH SAGE GREMOLATA, SPICED TOFU CREAM ^{VG}

Main Course

choose from:

ROASTED TURKEY BREAST WITH THYME PAN GRAVY

GRILLED FLANK STEAK WITH MUSHROOM & TRUFFLE VELOUTE

GRILLED CHILEAN SALMON FILET WITH SWEET SHERRY DEMI, OLIVES & DATES

FRIED CAULIFLOWER WITH BUTTERNUT SQUASH PUREE, PICKLED VEGETABLES, TOASTED PEPITAS ^V ^{VG}

Accompaniments

TRADITIONAL HERB STUFFING

MASHED SWEET POTATOES

TRADITIONAL MASHED POTATOES

GLAZED BABY CARROTS

GREEN BEANS WITH TOASTED ALMONDS

CRANBERRY REDUCTION

Dessert

choose from:

PUMPKIN CUSTARD TART WITH PUMPKIN DIPLOMAT, MARSHMALLOW FLUFF, CRUNCH

PECAN PIE SUNDAE WITH BUTTER PECAN ICE CREAM, CARAMEL SAUCE & WHIPPED CREAM,

CARAMELIZED PUFF PASTRY

CHOCOLATE HAZELNUT TORTE WITH CHOCOLATE GANACHE, RASPBERRY SAUCE

Adults \$65* Child (4-12) \$35* sans tax & gratuity

For reservations, call 216.707.4160 or adrienne.fragatos@ihg.com