

# Thanksgiving

## MENU

### TO START

**The Centennial House Board** 22  
Cured meats, local cheese, olives,  
hummus, crackers and lavash

**Shrimp Cocktail** 12  
Poached shrimp, sriracha cocktail

**Brussels Sprouts** 10  
Aged balsamic glaze, horseradish,  
parm reggiano

### MAIN COURSE

**Turkey** 32  
Misty knoll turkey (light & dark meat)  
mashed potatoes, bread stuffing,  
cranberry, gravy

**Cider Braised Neman Ranch Short Rib** 30  
Local apple conserve, roasted brussels  
sprouts, brown butter sweet potatoes

**Butternut Risotto** 25  
Local goat cheese, toasted pumpkin  
seed oil, lacinato kale, cranberry

### SIDES - \$8 PER SIDE

Mashed Potato  
Brussels Sprouts  
Bread Stuffing  
Cranberry Jelly  
Sweet Potato

### HOUSE MADE DESSERTS

**Apple Pie** 9  
Local apples, vanilla ice cream

**Pumpkin Pie** 9  
Whipped cream, vanilla ice cream

