

# Thanksgiving

Classic Prix-Fixe | Dine In

# Dinner Menu

3 Course Meal | \$55 per person

## **FLAMING POTATO CROQUETTES | GF**

Potato and cheese croquettes with sweet-n-spicy jalapeno-tomato jam, garnished with fried arugula

## **WINTER SALAD | GF**

Organic Spring Mix w/ matchstick apples, shaved fennel tossed in a Rosemary-Cranberry honey vinaigrette, topped w/ feta cheese and candied nuts

## **TURKEY | GF**

Oven-roasted turkey brined in orange juice and white wine w/ Shallot-herb turkey gravy, Creamy Polenta and Maple glazed herbed baby carrots with bacon crumbles

# Thanksgiving

Exuberant Prix-Fixe | Dine In

# Dinner Menu

4 Course Meal | \$65 per person

## **BISON MEATBALLS | GF**

W/ ginger coconut sauce

## **WINTER SALAD | GF**

Organic Spring Mix w/ matchstick apples,  
shaved fennel tossed in a Rosemary-  
Cranberry honey vinaigrette, topped w/  
feta cheese and candied nuts

## **BEEF SHOULDER TENDER | GF**

w/ posole pepper jack cream sauce, Root  
Vegetable Hash, and Truffle and herb  
creamy garlic mashed potatoes

## **APPLE CRUMBLE**

Cinnamon-apple crumble cake with caramel  
glaze

**PLEASE NOTE THAT WE ARE NOT A GLUTEN-FREE AND NUT-FREE FACILITY**

# Thanksgiving

Vegan Prix-Fixe | Dine In

# Dinner Menu

4 Course Meal | \$55 per person

## VEGAN FLAMING POTATO CROQUETTES | GF (V)

Potato croquettes with sweet-n-spicy  
jalapeno-tomato jam, garnished with fried  
arugula

## SQUASH SOUP | GF (V)

Curried spaghetti squash soup in ginger and  
coconut curry sauce, garnished with fried  
kale

## VEGAN EGGPLANT STACK | (V)

Asian Style Eggplant w/ Root Vegetables,  
Confetti Barley, and Bean Salad on a bed of  
Green Thai Curry

This Dish is the  
Winner of  
Food Fight  
Denver's Best  
Savory Dish  
Competition  
2022!

## VEGAN CARROT PUDDING | GF (V)

Indian Style Carrot Pudding in Coconut  
Cream

PLEASE NOTE THAT WE ARE NOT A GLUTEN-FREE AND NUT-FREE FACILITY

# THANKSGIVING DINNER PICK UP

LIMITED AVAILABILITY PRE-ORDER BY 11/22

PICK UP ON 11/24 FROM 12 PM-6 PM

**3 HOLIDAY OPTIONS**

## Classic

for 2: \$104 | for 4: \$198

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- **Flaming Potato Croquettes GF** | *Potato and cheese croquettes with sweet-n-spicy jalapeno-tomato jam, garnished with fried arugula*
- **Winter Salad GF** | *Organic Spring Mix w/ matchstick apples, shaved fennel tossed in a Rosemary-Cranberry honey vinaigrette, topped w/ feta cheese and candied nuts*
- **Oven-Roasted Turkey GF** | *brined in orange juice and white wine w/ Shallot-herb turkey gravy, Creamy Polenta, and Maple glazed herbed baby carrots with bacon crumbles*

## Exuberant

for 2: \$123 | for 4: \$234

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- **Bison Meatballs GF** | *w/ ginger coconut sauce*
- **Winter Salad GF** | *Organic Spring Mix w/ matchstick apples, shaved fennel tossed in a Rosemary-Cranberry honey vinaigrette, topped w/ feta cheese and candied nuts*
- **Beef Shoulder Tender GF** | *w/ posole pepper jack cream sauce, Root Vegetable Hash, Truffle, and herb creamy garlic mashed potatoes*
- **Apple Crumble** | *Cinnamon-apple crumble cake with caramel glaze*

## Vegan

for 2: \$104 | for 4: \$198

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- **Vegan Flaming Potato Croquettes GF** (V) | *Potato and croquettes with sweet-n-spicy jalapeno-tomato jam, garnished with fried arugula*
- **Squash Soup GF** (V) | *Curried spaghetti squash soup in ginger and coconut curry sauce, garnished with fried kale*
- **Vegan Eggplant Stack** (V) | *Asian Style Eggplant w/ Root Vegetables, Confetti Barley, and Bean Salad on a bed of Green Thai Curry*
- **Vegan Carrot Pudding GF** (V) | *Indian Style Carrot Pudding in Coconut Cream*

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