



Join us for Thanksgiving at Congress Squared
Special Menu 2018

House Made Bread / Kate's Farm Butter / Olive Oil

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Chef's Taster

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Roasted Backyard Farm Tomato Salad / Arugula / Burrata / Sea Beans / Fig Balsamic
Or

Roasted Wolfs Creek Farm Butternut Soup / Maine Maple / Pepitas
Or

Little Leaf Farm Mixed Greens / Grilled Butternut / Lobster / Pepitas / Lemon Dressing

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Roasted Heritage Farm Turkey / Lots of Herbs / Sea Salt
Or

Slow Baked WA Bean Ham / Citrus Glaze / Fair Trade Sugar
Or

Tagine of Organic Butternut / Cauliflower / Lentils / Tomatoes / Cilantro /
Yogurt Raita / Marcona almonds

Or

Pan Fried Sea Bass

All Served With

Old Fashioned Buttermilk Yukon Gold Potatoes / Herbs

Roasted Brussel Sprouts / Baby Organic Carrots

Roasted Chestnuts

Apricot / Herb and Onion Stuffing

Cooking Juices

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Chef Selection from the Dessert Buffet

\$60/Per Adult
Reservations Required