



**Thanksgiving**  
**Thursday, November 24, 2016**  
**12pm - 8pm**  
**\$45 per person | \$21 kids (12 & under)**

ROASTED BUTTERNUT SQUASH AND BROWN BUTTER SOUP

BABY GREEN SALAD - mixed greens, chef's garden vegetables, blood orange vinaigrette

ANCIENT GRAIN SALAD - roasted butternut squash and pomegranate

APPLE ARUGULA SALAD - apple, manchego, pecan, red wine vinaigrette

ORANGE & MAPLE BRINED TURKEY - cranberry sauce, sage gravy

HERB ROASTED PRIME RIB - horseradish sauce, jus

PORCINI DUSTED CHILEAN SEA BASS - wild mushroom bordelaise

ANDOUILLE SAUSAGE STUFFING

ROASTED SWEET POTATO - cardamom, marshmallow, candied pecans

WHIPPED GOLD POTATOES - scallion

GREEN BEANS - portobello mushroom, parmesan, fried shallot

ROASTED LOCAL FALL VEGETABLES

PUMPKIN CHEESECAKE, CHOCOLATE CARAMEL PECAN PIE, KEY LIME TARTLETS

12% Taxable Service Charge will be added to all food and beverage, 15% on parties of 8 or more.

We are proud to provide a living wage for all our associates here at The Front Yard. Our menu and service charge policy reflect this. Thank you so much for your patronage and support.

100% of the service charge gets paid to our front-of-house service staff. Additional gratuities for outstanding service are welcome and appreciated.