



THANKSGIVING MENU

4 Courses

During the holidays it can be stressful trying to stay healthy and eat right. Allow Skyterra to nourish you! We will serve traditional favorites with a healthy, modern spin. Join us in our inviting setting and enjoy a Thanksgiving meal you and your taste buds will never forget.

Bite: Seasonal Stuffed Endive

Warm endive stuffed with delicious fall favorites.

Appetizer: Candied Pecans and Kale Salad with a Cranberry Vinaigrette

Celebrating the flavors of Thanksgiving with fresh and whole ingredients. Our house-made dressing provides the tang and sweetness of cranberry sauce, bringing together the true taste and memories of the holiday.

Main Dish: Roasted Turkey, Root Vegetable Puree, Baked Green Beans with Almond Slivers and Stewed Apples with Cinnamon Sticks. Chestnut Stuffed Mini-Muffin

Classically prepared turkey paired with a delicious root vegetable mash. Sides include fresh green beans topped with raw almonds for crunch, warm stewed apples, and gluten-free chestnut stuffed muffins. Enjoy classic tastes with a healthy and unique spin.

Dessert: Pumpkin Pie Trifles and Poached Asian Pears

Pumpkin Pie trifle layers spiced pumpkin puree and freshly whipped coconut cream and is topped with an almond crisp. Flavorful Asian Pears are served with sweet poaching liquid and dairy-free homemade drizzle.