



## THANKSGIVING at THE AIRPORT ROOMS

### FAMILY STYLE DINNER \$75pp

DELICATA SQUASH SALAD  
bitter greens, pear

GRILLED MAITAKE MUSHROOMS  
chimichurri

ROASTED RAINBOW CARROTS  
skyr, chili

YUKON GOLD POTATO PUREE

ROASTED STUFFING  
sweet sausage, apple & herbs

SQUARE ROOTS TURKEY ROULADE  
chestnut gravy

SELECTION OF PIES  
apple, pecan, or pumpkin

MENU SUBJECT TO CHANGE DUE TO PRODUCT AVAILABILITY



## CHRISTMAS at THE AIRPORT ROOMS

### THREE COURSE DINNER \$75pp

#### FIRST COURSE

KING CRAB LEGS  
yuzu mayo

KALE SALAD  
rye, cherries, pomegranate, chaseholm farm nimbus cheese

BEEF TARTAR  
whole grain mustard, pickled shallot, baguette

OSSETRA CAVIAR +\$45  
soft boiled egg, crème fraîche, chips

#### SECOND COURSE

FARROTTO  
roasted squash, slow cooked egg, truffle jus

SEAFOOD TAGLIATELLE  
crab, shrimp, lobster, saffron, cream, meyer lemon

BRAISED LAMB SHANK  
tomato confit, red wine jus

#### DESSERTS

OLIVE OIL CAKE  
whipped ricotta, raspberries

BROWNIE  
high lawn mocha ice cream

ASSORTED CHRISTMAS COOKIES

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