THE MARCUS WHITMAN

THANKSGIVING HARVEST DINNER MENU

NOVEMBER 26, 2026

$75 PER PERSON | $35 FOR KIDS UNDER 12 | OPTIONAL WINE PAIRINGS AVAILABLE

BREAD SERVICE

WARM MILK ROLLS, HONEY BUTTER

FIRST COURSE

ROASTED BUTTERNUT SQUASH SOUP

Maple Crème Fraîche, Toasted Pepitas

OR

POACHED PRAWN COCKTAIL

Butter Crackers, Spicy cocktail Sauce, Lemon

MAIN COURSE

TRADITIONAL ROAST TURKEY DINNER

Herb-Roasted Turkey Breast, Rosemary and Sage Stuffing, Yukon Gold Mashed Potatoes, Green Bean Almondine, Roasted Root Vegetables, Turkey Gravy, Cranberry Orange Relish

OR

STUFFED ACORN SQUASH

Stuffed Acorn Squash, Wild Rice, Chesnut, and Cranberry Stuffing, Yukon Gold Mashed Potatoes, Green Bean Almondine, Roasted Root Vegetables, Mushroom and Onion Gravy, Cranberry Orange Relish

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DESSERT

PUMPKIN CHEESECAKE

Salted Caramel, Pumpkin Seed Praline

OR

WARM APPLE PIE À LA MODE

Bourbon Caramel, Vanilla Bean Cream