



**SAGE**  
Bistro  
**AND**  
**WINE LOUNGE**

**“Heat & Eat” at home**

**3 Course Thanksgiving Ham & Turkey Dinner**

Maple roasted butternut squash soup

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Sage roasted turkey breast + Bourbon-turkey gravy + honey-Dijon ham + roasted garlic mash potatoes + sage-onion bread stuffing + festive vegetables + cranberry-orange sauce

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House-made pumpkin pie

**\$44 per person**

**Re-heat Instructions:**

Begin with heating the soup on the stove top until hot. Enjoy your first course.

For the main course, to heat the turkey & ham, bring a large pot of water to a boil. Do not cut the bag open. Turn the water down to a slow boil. Place both vacpac bags into the hot water and let simmer for about 10-12 minutes, until hot throughout. The ham has its own Dijon- honey glaze in the bag. Warm the mash potatoes on the stove top or in the microwave. Heat the turkey gravy on the stove top or microwave. The stuffing can be warmed in the microwave right in its bag. For the blanched vegetables, sauté on medium heat (butter is included) in a frying pan to bring them up to temperature and serve on the side of the turkey.

Dessert you will just need to grab some forks!

We hope you enjoy your Thanksgiving dinner and thank you for your support!