

**Bring The Gage Home This Thanksgiving**  
*The Gage Offers A Thanksgiving Feast To-Go*

The average American household devotes 8+ hours to preparing Thanksgiving dinner each November. This year, due to travel restrictions and other COVID-19 safety recommendations, Turkey Day celebrations are expected to be much smaller. Recognizing that many Chicagoans would prefer NOT to put in a full day's work of cooking and prepping for just themselves and their significant others / immediate families , The Gage has created a to-go menu designed for parties of 2-10.

Executive Chef Chris Gawronski's Thanksgiving Feast To-Go menu is the perfect balance of traditional and modern (and offers lots of options!)

First, choose your bird:

**Heritage Bred Brune Landaise Chicken**

*Cider Brined, Herb-Butter Roasted*

*Accompanied with Turkey Neck Gravy and Cumberland Cranberry Sauce*

\$275 (serve 2-4)

OR

**Free Range Minnesota Turkey**

*Cider Brined, Herb-Butter Roasted*

*Accompanied with Turkey Neck Gravy and Cumberland Cranberry Sauce*

\$450 (serves 4-6) or \$550 (serves 8-10)

All poultry options / sizes come with the following Appetizers and Side Dishes:

**Black Forest Ham & Fall Vegetable Crudit **

*French Bread, Spicy Horseradish Mustard Dip, Green Goddess Dressing*

**Buffalo Chicken Dip with Tortilla Chips**

**Persimmon & Poached Honeycrisp Apple Salad**

**Boston Bibb Salad with Creamy Roasted Garlic Vinaigrette**

**Charcoal Grilled Carrots & Squashes**

**Roasted Sweet Potatoes**

**Classic Mashed Potatoes**

**Green Bean Casserole**

Then, choose a Dessert:

**Spiced Pumpkin Cheesecake**

**Toasted Three Nut Tart Pie**

## **Dark Chocolate & Salted Caramel Pie**

## **Spiced Apple Pie**

*\*Add additional pies for \$30 each.*

Thanksgiving wine pairings from Sommelier Torrence O'Haire are also available for purchase. Pre-orders for The Gage's Thanksgiving Feast To-Go are available now via [Tock](#) for delivery and pick-up on Tuesday, November 24 and Wednesday, November 25.