

Thanksgiving

first course

for the table

BRUSSELS SPROUTS SALAD Apples, Pecorino, Cranberries, Apple Cider Vinaigrette

PUMPKIN SOUP Goat Cheese, Pumpkin Seeds, Sage

FORMAGGIO & DELICATA SQUASH CANNELLONI Mushroom Ragu & Preserved Truffles

entrées

choice of

PASTRAMI-SPICED PRIME RIB Horseradish Au Jus

HERB ROASTED TURKEY Gravy

ROASTED SALMON Salsa Verde

sides

for the table

BUTTERNUT SQUASH Autumn Spices, Brown Butter, Quince

PORCINI & SAUSAGE STUFFING Dates, Brioche, Parmigiano-Reggiano

SAUTÉED HARICOT VERT Crispy Shallots & Almonds

WHIPPED POTATOES Asiago & Roasted Garlic

CREAMED SPINACH Béchamel

desserts

PUMPKIN CHEESECAKE

MACAROONS

CHOCOLATE BUDINO

ALMOND & PEAR CAKE

PECAN PIE

CHILI-CHEDDAR CORN BREAD

CHEESECAKE

MINI TRIFLES