

HAPPY THANKSGIVING

amuse

Chestnut Blini, Herb Cream, Smoke Trout Roe

Chestnut Blini, Herb Cream, Puffed Quinoa

first course

select one

Roasted Butternut & Chestnut Cream Soup

Delicata Squash Salad, Shaved Vegetables, Apple Cider Vinaigrette

Arugula Salad, Roasted Candy Beets, Local Apples, Goat Cheese, Spiced Pecan, Maple, Balsamic Vinaigrette

second course

select one

Roasted Salmon, Salsa Verde

Porchetta, Pork & Calvados Jus

Traditional Style Herb Roasted Turkey Breast

Pastrami Spiced Prime Rib, Horseradish Au Jus

Kabocha Squash Ravioli, Parmesan Cream, Hazelnut, Sage

Sweet Potato Gnocchi, Sundried Tomato Gremolata, Pomegranate

sides

select three

Corn Bread Traditional

Sweet Potato Casserole

Creamed Spinach, Béchamel

Whipped Potatoes, Asiago, Roasted Garlic

Sautéed Haricots Verts, Crispy Shallots, Almonds

Butternut Squash, Autumn Spices, Brown Butter, Quince

Porcini-Sausage Stuffed Dates, Brioche, Parmigiana Reggiano

dessert

select one

Cranberry Apple Bread Pudding

candied chestnuts, brown butter ice cream

Honeynut Squash Custard

maple crumble, pomegranate sherbet

*Menu is Subject to Change. Dishes May Vary.