



THANKSGIVING MENU

1st course

choice of one

Charcuterie Board

chefs selection of imported meats & cheese

Shrimp Cocktail

horseradish cocktail sauce | fresh lemon

Rutabaga Purée with Sweet Peas

roasted forest mushrooms | sherry cognac monter au beurre | watercress salad |
toasted hazelnuts

2nd course

choice of one salad or soup

Salad

Baked French Feta

wilted swiss chard | crispy chickpeas | grilled olive bread | lemon oil | confit garlic |
charred lemon | mint yogurt crema

Southern Caesar Salad

charred grape tomato | cornbread croutons | maple lemon dressing | shaved parmesan

Soup

Pumpkin and Sweet Carrot Potage

pumpkin seed pesto | crème fraiche | carrot fronds

Smoked Corn & Chicken Chowder

corn bread crumble | spiced brown butter

Entrée

choice of one

Roast Turkey

haricot verts | pumpkin spice sweet potato | shredded turkey confit |
brioche sage dressin | buttermilk whipped potato | giblet gravy

Braised Beef Short Rib

wild mushroom stroganoff | cashew butter | cabernet jus | arugula | black pepper oil

Dirty Martini Seared Salmon

oven roasted tomato | roasted olives | potato pave | asparagus tips | olive oil | herbs

Braised Butternut Squash

coconut curry | spiced slivered almonds basmati | caramelized banana | wilted pea tendrils |
peanut brittle crunch | micro cilantro

Dessert

choice of one

Salted Caramel Apple Crisp

granny smith apples | cinnamon | crispy topping | salted caramel | vanilla ice cream

Pumpkin Praline Tart

vanilla pastry shell | pumpkin praline filling | vanilla chatilly cream | chocolate