



THANKSGIVING MENU

1st course

choice of one

Charcuterie Plate, chefs selection of imported meats & cheese

Oysters on the Half Shell, champagne gelee, micro cucumber salad, chervil

Wild Mushroom & Dried Sage Bouchée, black pepper, sherry reduction,

2nd course

choice of one salad or soup

Salad

Pomegranate, Roasted Pear & Pecan Salad, warm brie dressing, micro croutons

Butter Lettuce Salad, candied sweet potato puree, crispy radish, ginger cranberry dressing

Michigan Salad, mixed greens, moody blue cheese, dried cherries, pickled shallots,
pickled summer strawberries, raspberry vinaigrette

Soup

Roasted Carrot Potage, pumpkin seed pesto, cinnamon marshmallow brulee

Smoked Turkey Chowder, braised swiss chard, baby root vegetables, crispy turkey cracklings

Intermezzo

Burnt Blood Orange Panna Cotta, micro fennel, black tea reduction

Entrée

choice of one

Roast Turkey, haricot verts, sweet potato puree, shredded turkey thigh ragout,
baked chestnut dressing with whipped potato, giblet gravy, crème
de la crème butter, wild chives

Sautéed Gnocchi, crispy pork belly, house made calvados apple butter,
apple & watercress salad, candied acorn squash

Townsend Cioppino, andouille sausage, tomato saffron brodo, shrimp, lobster,
mussels with grilled roasted garlic bread & herb salad

Cider Braised Squash, Quinoa & Lentil Salad with cranberry & burnt orange,
lemon glazed roasted baby carrots, micro arugula

Dessert

choice of one

Pecan Caramel Trifle, pumpkin spiced latte espresso mousse,
pulled bittersweet dark chocolate ribbons

Five Spice Flan, carrot cake sponge, ginger bread tuile, orange syrup

Candied Pumpkin Tart, mascarpone vanilla chantilly, warm spiced apple cider