



THANKSGIVING MENU

1st course

choice of one

Charcuterie Board, chefs selection of imported meats & cheese

Shrimp Cocktail, champagne cucumber gelee, chervil

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

2nd course

choice of one salad or soup

Salad

Roasted Pear & Pecan Salad, pomegranate, spinach, warm brie dressing, croutons

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

Entrée

choice of one

Roast Turkey, haricot verts, sweet potato puree, shredded turkey thigh ragout, baked chestnut dressing with whipped potato, giblet gravy

Sautéed Gnocchi, chicken sausage, 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

Pumpkin Spice Pana Cotta, pumpkin spiced pana cotta, maple pumpkin seed crunch, poached pear pearls, mascarpone cheese topping

Chocolate Toffee Cardamom Cake, chocolate cardamom cake, milk chocolate mousse, toffee crunch, caramel apple compote, mascarpone cream topping