

Thanksgiving Dinner

\$59 / guest | 5 - 9pm

FIRST COURSE

Onion Tart Tatin

parsnip velouté, toasted hazelnut

O R

Autumn Mesclun Greens

frisee, roasted squash, tiger blue cheese, tahini & pear vinaigrette,
sesame brittle

MAIN COURSE

Turkey Roulade

fennel sausage stuffing, pomme puree, brussels sprouts,
carrots, beets

O R

Butternut Squash Wellington

black truffle and mushroom jus, pomme puree, brussels sprouts,
carrots, beets

FOR THE TABLE

House Made Milk Buns
Caramelized Honey Butter
Brown Butter & Sage Gravy
Mulled Cranberry Sauce

DESSERT

Spiced Pumpkin Tart

vanilla chantilly, caramel, roasted pumpkin seeds,
fennel tuile

