



THANKSGIVING DINNER 2021

WARM HERB BISCUITS AND CORN BREAD

Whipped apple-thyme butter

SALADS

(Family style for the table)

Mixed seasonal greens, endive, shaved apple, cucumber, pomegranate vinaigrette

Spiced Farro, red quinoa, butternut squash, pepitas, rasins

ROTISSERIE TOM TURKEY AND TRIMMINGS

(Family style for the table)

Sliced Breast and stuffed leg quarter

Buttermilk Mashed potatoes, Country bread stuffing

Cranberry-Pear Relish, Smokey Giblet Gravy

SEASONAL ALTERNATIVES

(Select one)

Sliced dry aged Delmonico loin, rosemary jus

“Seafood Newburg” shrimp, scallops, lobster, paprika, sherry cream, fine herbs

Maple glazed Scottish Salmon, green apple, watercress, thyme, pickled mustard seeds

SIDES

(Choice of 2 for the table)

Crushed candied yams, sage, pecan streusel

Wild Rice Pilaf, hazelnut, apricot, charred onion, mushrooms, carrot

Roasted Brussels sprouts, house bacon, warm sherry-shallot vinaigrette

Seasonal root vegetable hash

DESSERTS

(Choice of)

Pumpkin Pie, Milk Chocolate Chantilly, Candied Pecans

or

Caramel Apple Cream Cheese Bavarian, Cinnamon Crumble

\$65 ++