



Bloom & BEE

THANKSGIVING MENU

STARTING HARVEST

Butternut Squash Soup | East Coast Oysters | Gulf Shrimp | Warm Goat Cheese
Earth Salad | Farro | Quinoa | Shaved Brussels | Sweet Pumpkin Seeds
Kale Salad | Apples | Dry Cherries | Candied Walnuts | Champagne Vin | Mini Quiche
Seasonal Mushrooms | Caramelized Onions | Charcuteries, Cheeses & Accoutrements
Baked Brie | Honey | Figs | Sunflowers Seeds | Turkey Meatballs
Chipotle Orange Cranberry | Artisanal Breads | Roasted Chestnuts

THE BIRD & ACCOUTREMENTS

Apple Cider Brined Turkey Roulade with Dried Figs &
Cranberries Sautéed in Calvados

Traditional Corn Bread Stuffing

Sweet Potato Gratin & Buttermilk Mashed Potatoes

Green Beans Casserole & Roasted Foraged Mushrooms

Black Truffle Gravy & Cranberry Relish

MINIATURE DESSERTS

Apple Cobbler
Pecan Pie
Pumpkin Spice Tart

\$105 | per person

Plus Tax and Gratuity