

THANKSGIVING MENU

BUTTERNUT SQUASH BISQUE

Maple Cream | Candied Pecans
Pumpnickel Croutons | Chives Oil

FALL SALAD

Kale | Brussel Sprouts & Seasonal Greens
Dried Apricot | Green Apple | Crispy Shallots
Stilton Blue Cheese | Champagne Vinaigrette

TURKEY DINNER

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

Traditional Corn Bread Stuffing

Sweet Potato Gratin & Buttermilk Mash Potatoes

Green Beans Casserole &
Roasted Foraged Mushrooms

Black Truffle Gravy & Cranberry Relish

MINIATURE DESSERTS

Pecan Pie
Pumpkin Pie
Warm Apple Cobbler

\$75 | per person
Plus Tax and Gratuity