

# THANKSGIVING MENU

## BUTTERNUT SQUASH BISQUE

Crème Fraîche | Candied Pecans | Apple Relish  
Basil Oil | Focaccia Croutons

## 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

**\$80** | per person  
Plus Tax and Gratuity