



THANKSGIVING DINNER
\$95 PER GUEST

APPETIZERS

Roast Root Vegetable Bisque
foraged mushrooms / fall spiced granola

Country Salad
frisée / smoked bacon lardons / blue cheese / garlic croutons / poached hen egg / whole grain mustard dressing

ENTRÉES

Roast Heritage Turkey
orange-cranberry chutney / chorizo-cornbread dressing / giblet gravy

Baked Country Ham
brown sugar glaze / bourbon sauce

Pan Roast Salmon
fennel pollen / herbal vegetable ragout / shrimp croquettes / blood orange butter

SIDES

(CHOICE OF 3 WITH ENTRÉE)

GARLIC WHIPPED POTATOES

HONEY GLAZED CARROTS

BRAISED AUTUMN GREENS

CANDIED YAMS

ROASTED BRUSSELS SPROUTS WITH SMOKED BACON & CRANBERRIES

DESSERT

Milk Chocolate-Cashew Tart
pumpkin spiced crème / rum anglaise

Poached Pear "Financier"
maple-chestnut ice cream / vanilla caramel sauce