

THANKSGIVING MENU

*\$52/guest; \$26/guest 10 & under
(Tax, gratuity & beverage are not included)*

FIRST COURSE

(Choice of)

BUTTERNUT SQUASH BISQUE

CRANBERRY | CINNAMON CRÈME FRAICHE | PUMPKIN SEEDS

FALL SALAD

PEAR | PECANS | GOAT CHEESE | FRISÉE | MAPLE-CIDER VINAIGRETTE

BUTTERNUT SQUASH RAVIOLI

SAGE BROWN BUTTER | KALE | PARMIGIANO REGGIANO | BALSAMIC REDUCTION

CRISPY PORK BELLY

APPLE TART TATIN | BRUSSEL LEAVES | SUNNY SIDE EGG | MAPLE GASTRIQUE



SECOND COURSE

(Choice of)

MAPLE BRINED HERITAGE TURKEY

STUFFED BREAST WITH APPLE-CHESTNUT BRIOCHE STUFFING | CRANBERRY COMPOTE |
HARICOT VERT | SWEET POTATO PURÉE | PAN GRAVY | *(dark meat available upon request)*

BRAISED SHORT RIB

RED WINE-PORCINI RISOTTO | RAGOUT OF MUSHROOMS & SPINACH | BRAISING JUS

PAN SEARED SCOTTISH SALMON

LENTILS DU PUY | ROASTED CAULIFLOWER PURÉE | SPINACH

WILD MUSHROOM RISOTTO

MASCARPONE | PARMIGIANO REGGIANO | WHITE TRUFFLE



THIRD COURSE

(Choice of)

PECAN PIE

VANILLA-BOURBON CREAM

PUMPKIN CHEESECAKE

CRANBERRY COMPOTE | CANDIED PUMPKIN SEEDS | CINNAMON CREAM

VALRHONA CHOCOLATE FLOURLESS TORTE

VANILLA BEAN CREAM | RASPBERRY PURÉE



SIDE ITEMS

(6 | EACH)

APPLE-CHESTNUT BRIOCHE STUFFING | BRUSSEL SPROUTS & BACON | CAULIFLOWER AU GRATIN |
FINGERLING POTATOES | BRAISED SWISS CHARD & APPLES | WILD MUSHROOMS | CHARRED BROCCOLINI

*Menu Subject To Change Based Upon Market Availability
For Parties Of 8 Or More An 18% Gratuity Will Be Added*