



THANKSGIVING MENU

FOR THE TABLE

Bakery Basket

FIRST COURSE

Poached Local White Shrimp Pumpkin Pesto

SECOND COURSE

SELECT ONE

Baby Gem Lettuce, Port Wine Poached Pear, Candied Pecan, Cornbread Crouton

Truffled Cauliflower Soup, Rye Crouton, Chives

Vegan Butternut Squash Soup, Roasted Apple

THIRD COURSE

Joyce Farms Fresh Turkey Sliced Breast and Confit Dark Meat, Sage Gravy 81

7oz Beef Tenderloin, Mushroom Bordelaise 87

Roast Rack of Lamb, Dijon and Rosemary Breadcrumbs, Madeira Jus 105

Pan Seared Local Flounder, Sea Island Red Peas, Tomato Conserva 79

Vegan Farro Piccolo, Spice Roasted Pumpkin, Butternut Squash Puree 71

SIDES

SERVED FAMILY STYLE

Sweet Potato Puree, Marshmallow Brulee

Potato Gratin

Cranberry Relish

Apple Brioche Stuffing

Haricot Vert, Roasted Garlic Bechamel

Smoked Cheddar Macaroni and Cheese

DESSERT

SELECT ONE

Pecan Pie

Roasted Caramelized Apple Pie

Chocolate Caramel Tart

Served with Vanilla and Grand Marnier Whipped Cream

*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Food-Borne Illness. 20% gratuity added to parties of six or more guests.

BOB GIBSON, EXECUTIVE CHEF | REMY FUNFROCK, PASTRY CHEF