



THANKSGIVING FALL 2021

\$105 per person

STARTERS

SELECT ONE

Butternut Squash Soup

Pumpkin seed oil

Apple Salad

Cabbage, bourbon cherries, maple vinaigrette, pine nuts

Beer Brined Pork Belly

Collard greens, orange-maple broth, crispy pork skin

MAINS

SELECT ONE

Turkey Dinner

Brined Joyce Farms turkey, lingonberry preserves, cornbread-sage stuffing, gravy

Braised Short Rib

Chanterelles, charred green onion pesto, pinot noir demi-glace

Whole Marinated Snapper

Curry-orange vinaigrette, smashed sweet potato, winter root salad

Risotto

Mushrooms, toasted garlic, celery

DESSERTS

SELECT ONE

Apple Tart Crumble

Maple syrup cream, apple cider gel

Pecan Pie Bar

Vanilla bean whipped cream, candied orange "crème anglaise"

Butternut Squash Crème Brûlée

Poached pear, chestnut madeleine

TABLE SIDES

SERVED FAMILY STYLE

Roasted Acorn Squash

St. Angel triple cream brie, pepita gremolata, local spiced honey

Bourbon Braised Baby Carrots

Champagne raisins

Whipped Potatoes

Chives

*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.

ROBERT MCGRATTAN, EXECUTIVE CHEF | REMY FUNFROCK, PASTRY CHEF