



TAVERN
at GRAYBARNS

THANKSGIVING

\$110 PER PERSON PRIX FIXE MENU
\$55 PER CHILD 2 COURSE PRIX FIXE MENU

APPETIZER

Maple glazed carrots with ginger yogurt, pomegranate, pistachio & mint

or

Apple cider roasted beets with pears, pecans & blue cheese

or

Cauliflower soup with burgundy truffles, toasted hazelnut & fines herbes

or

Millstone greens with white balsamic & basil vinaigrette, radish, dried cranberries & goat cheese

ENTRÉE

Red wine braised short rib with onion soubise, roasted wild mushrooms, sunchoke & fines herbes

or

Heritage turkey breast with cranberry, smoked kale, whipped potatoes, sourdough stuffing & jus

or

Oven roasted stuffed branzino with fresh citrus, watercress & an artichoke & crab rice

DESSERT

Orange marmalade layered carrot cake with pistachios & cream cheese frosting

or

Pumpkin cheesecake with chantilly cream & sea salt caramel

or

Sono Bakery's famous classic apple pie with French vanilla bean ice cream