



TAVERN
at GRAYBARNS

THANKSGIVING

\$125 PER PERSON PRIX FIXE MENU
\$65 PER CHILD 2 COURSE PRIX FIXE MENU

FOR THE TABLE

Six pieces Shrimp Cocktail Old Bay aioli, cocktail sauce & fresh lemon
\$24

J5 Jamon Iberico Petite tomato confit, toasted sourdough & olive oil
\$24

Selection of Fall Crudites Chickpea & roasted garlic puree & buttermilk dressing
\$18

APPETIZER

Smoked 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

ENTRÉE

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

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

Roasted branzino filet with wild chanterelles, braised fennel, melted leeks

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