



**TAVERN**  
at GRAYBARNS

## THANKSGIVING

\$150 PER PERSON PRIX FIXE MENU  
\$75 PER CHILD 2 COURSE PRIX FIXE MENU

### APPETIZER

Lobster Bisque with fresh Atlantic lobster, tarragon, lemon creme

or

Pear & Gorgonzola salad with walnut- apple vinaigrette, endive, candied walnuts & fines herbes

or

Tuna Tartare with broccolini, black garlic, lime & crispy Jamon

or

Honey Roasted Carrots with herbed local yogurt, winter citrus & roasted pumpkin seeds

### ENTRÉE

Heritage Turkey with cranberry, cornbread stuffing, gravy & braised greens

or

Red Wine Braised Short Rib with wild mushrooms ragu, confit sunchokes & onion soubise

or

Branzino with celery, local apples, fresh pomegranates & watercress

or

Roasted Honey Nut Squash with chestnuts, smoked maple & herbed local yogurt

### DESSERT

Vanilla Bean Creme Brulee w/ gluten free lemon madeleines

or

Sono Bakery Pumpkin Pie w/ Whipped Cream or local ice cream (?)

or

Roasted Apple Mille Feuille w/ cinnamon, ivory cream & caramel



## SUPPLEMENTS

MARKET PRICE

### FOR THE TABLE

Jamon Iberico with rosemary focaccia, tomato confit,  
roasted garlic & new harvest olive oil

Jumbo Shrimp Cocktail with smoked cocktail sauce, tabasco & lemon

Fall Crudite with buttermilk dill & chickpea puree

Osetra Caviar with pommes darphin, whipped creme fraiche, shallot & chives

Beau Soleil Oysters on the Half Shell with traditional accompaniments

### SIDES

Brussel Sprouts w/ lardons, cranberries, & spiced maple agro dolce

Whipped Potatoes w/ roasted garlic parsley butter

Sweet Potatoes w/ honey butter & pecans

Smoked Cauliflower w/ buttermilk dill & lemon

Fresh Shaved Truffles available