

THANKSGIVING

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

APPETIZER

Sweet potato soup with Atlantic lobster, tarragon, lemon creme

OR

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

OR

Hamachi Crudo with grapefruit, avocado, cilantro, umami reduction

OR

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

ENTRÉE

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

OR

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

OR

Branzino with celery root, local shaved apples, chanterelles, watercress

OR

Roasted Delicata Squash with fonio, sofrito, pickled fennel, currants, almonds

DESSERT

Vanilla Bean Creme Brulee with gluten free lemon madeleines

OR

Locally Made Apple Pie with Whipped Cream

OR

Gluten Free Carrot Cake, orange marmalade, creme diplomat, pistachios

SUPPLEMENTS FOR THE TABLE

Iberian Jamon with sourdough, tomato confit,
roasted garlic & new harvest olive oil

\$38

Jumbo Shrimp Cocktail with smoked cocktail sauce, tabasco & lemon

\$5 each

Tuna Tartare with pimenton aioli, chili oil, bitter greens, lime, rice crisp

\$28

Wagyu Beef Tartare with pommes darphin, ramp crema

\$28

Roasted oysters with sweet potato butter, herbs

\$28

Fresh Shaved Truffles

5 grams for \$20- added to any dish

SIDES

\$15 each

Whipped Potatoes w/ roasted garlic parsley butter

Sweet Potatoes w/ honey butter & pecans

Smoked Cauliflower w/ buttermilk dill & lemon

Roasted Carrots w/ spiced crema