THANKSGIVING

$160 PER PERSON PRIX FIXE MENU
$80 PER CHILD 2 COURSE PRIX FIXE MENU

APPETIZER

Butternut Squash Soup: lobster, tarragon, lemon creme

or

Beet & Cambozola Salad: apple vinaigrette, candied walnuts, fines herbes

or

Hamachi Crudo*: grapefruit, avocado, cilantro, yuzu kosho

or

Honey Roasted Carrots: herbed yogurt, winter citrus, roasted pumpkin seeds

ENTRÉE

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

or

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

or

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

or

King Oyster Mushrooms: butternut, farro, pickled shallots, almonds

DESSERT

Vanilla Bean Creme Brulee: gluten free lemon madeleines

or

Local Apple Pie: whipped cream

or

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

*Any cancellations made between November 20th-22nd are subject to a cancellation fee of $80/per guest.
*Any cancellations made Monday November 23rd or later are subject to a cancellation fee of $160/per guest.

Please contact us directly for any party size adjustments.

SUPPLEMENTS

FOR THE TABLE

Iberian Jamon: sourdough, tomato confit, roasted garlic & new harvest olive oil
$38

Jumbo Shrimp Cocktail*: smoked cocktail sauce, tabasco & lemon
$5 each

Tuna Tartare*: pimentón aioli, chili oil, bitter greens, lime, sourdough
$28

Wagyu Beef Tartare*: sourdough, capers, ramp crema
$28

Roasted Oysters*: sweet potato butter, herbs
$28

Fresh Shaved Truffles: 5 grams for $20- added to any dish

SIDES

$15 each

Whipped Potatoes: roasted garlic parsley butter
Sweet Potatoes: honey butter & pecans
Smoked Cauliflower: buttermilk dill & lemon
Roasted Carrots: spiced crema

We are proud to work with and support our local farms: Ambler, Millstone, the Hickories, Seacoast Mushrooms, Flowering Sun, and others to bring you local and seasonal produce.

*Consuming raw or undercooked food may increase the risk of foodborne illness. Please alert your server of allergies or aversions as some ingredients are not listed. A 3% **OPTIONAL** "Kitchen Appreciation Share" will be added to your check to help balance the industry wide discrepancy between Front of the House and Back of the House compensation. This is not a gratuity for the service staff and will not be used as such. If you prefer not to participate, kindly let your server know your preference and the charge will be removed from your check.