Our Thanksgiving service is from 12-6pm
Reservations are by phone only, please call 203-580-1900 for availability
We can accommodate groups of 10 or less for the holiday

THANKSGIVING

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

APPETIZER

Butternut Squash Soup: lobster, tarragon, lemon creme

or

Beet & Gorgonzola Salad: walnut, apple vinaigrette, candied walnuts, fines herbes

or

Hamachi Crudo: grapefruit, avocado, cilantro, umami caramel

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