



Thanksgiving Dinner

START

choice of

Roasted Butternut Squash Soup
served with duck confit

Lacinato Kale Salad
sweet potatoes, candied pecan, shaved fennel, cranberries, red wine & shallot vinaigrette

Smoked Venison Salad
spiced honey-smoked loin, arugula, poached pear

Pepper Crusted Scallops
vanilla bean carrot puree, cilantro chutney

Pate Trio
*duck & black truffle mousse, pheasant & fig, country pate with porcini mushroom
served with assorted accoutrements*

ENTRÉE

choice of

Heritage Turkey
cider glazed white and dark meat, giblet pan gravy

Pan Seared Atlantic Halibut
rosemary beurre blanc

Ribeye Steak
49 day house aged, bernaise

Vegetable Wellington
roasted vegetables, puff pastry, romesco

*all entrées inclusive of
sage sausage & raisin stuffing, candied sweet potatoes, sour mashed potatoes, sautéed heirloom carrots*

SUPPLEMENTAL

add \$11 each

*braised bitter greens, roasted beets by Chef Shehu, roasted brussels sprouts
roasted pink fingerling potatoes, baked macaroni & cheese*

SWEETS & PASTRIES

Vanilla White Chocolate Cheesecake Trifle
cranberry & orange compote, pistachio crumble

Candied Green Apple
Granny Smith Mascarpone whipped ganache, caramel apple spiced center

Sweet Potato & Orange Bourbon Short Crust Tart
toasted marshmallow meringue

Manjari Chocolate Sphere
Tahitian vanilla custard center, pecan & cocoa shortbread

\$205 per person

*inclusive of complimentary specialty cocktail or glass of Roederer Champagne
no substitutions, please*

Please inform your server of any allergies.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.