



THANKSGIVING

FRESH BRIOCHE ROLLS AND CULTURED BUTTER

STARTERS

ROASTED BUTTERNUT SQUASH AND CURRIED APPLE SOUP

montrachet goat cheese croquette, chive oil

OR

ROASTED BEETS, FARROW AND CITRUS SALAD

baby greens, roasted beets, farrow, winter citrus, black garlic manchego,
candied pecans, champagne-dijon vinaigrette

OR

PATE AND PICKLES

crostini, midnight moon, mustard

ENTRÉES

ORGANIC MAPLE-BUTTER GLAZED TURKEY

whipped crème fraîche mashed potatoes, brioche stuffing,
creamy mascarpone-truffled-bacon mac and cheese, garlicky haricots verts,
candied sweet potatoes, cranberry and blood orange chutney, burgundy gravy, crispy onion strings

OR

PUMPKIN MASCARPONE RAVIOLI

brown butter sage sauce, pecorino romano, roasted tomato, almonds

OR

ROASTED BEEF TENDERLOIN

whipped crème fraîche potatoes, grilled asparagus, onion rings, demi glace, port wine demi glace

DESSERTS

PUMPKIN LAYERED CAKE

crème anglaise, cookie

OR

DARK CHOCOLATE-HAZELNUT SEMIFREDDO

zabaione filled, pistachio crème anglaise, raspberry coulis, fresh berries

OR

BUTTER PECAN CHEESECAKE

butterscotch, fresh berries, and whipped cream

\$99 per person

plus tax and 22% gratuity