

\$95 PER PERSON

FIRST COURSE

choose one

ABNER SALAD

artisan lettuce, radicchio, creamy dill dressing
crispy shallots, shaved radish v

BURRATA & BRUSSELS SPROUTS SALAD

crispy Brussels sprouts, pancetta, dried cranberries, white balsamic vinaigrette

BUTTERNUT SQUASH SOUP

roasted butternut squash, maple syrup drizzle, toasted pumpkin seeds, coffee bean dust

Thanksgiving

2026



MAIN COURSE

choose one

HERB ROASTED STEADFAST TURKEY BREAST

rosemary-thyme turkey breast, sage-cranberry stuffing, pan gravy,
creamy mashed potatoes, hericort verts

RED WINE BRAISED BEEF SHORT RIB

celery root purée, celery root salad, crispy onions

CRISPY BRANZINO

lobster & leek croquette, pea tendrill sauce, meyer lemon oil

CACIO E PEPE STUFFED GNOCCHI

stuffed gnocchi, sautéed beech mushrooms, pumpkin purée,
parmigiano reggiano

DESSERT

choose one

PUMPKIN PIE

spiced pumpkin custard, pepitas brittle,
whipped cream

CHOCOLATE BOURBON PECAN PIE

roasted pecans, whipped cream, dark chocolate,
Litchfield Distillery vanilla bourbon

ADDITIONAL SIDES

\$9 EACH

CREAMY MASHED POTATOES

HARICOTS VERTS

CRANBERRY STUFFING