



THANKSGIVING

THREE COURSE MENU

—75 per person

1st COURSE

Butter Lettuce + Mandarin Orange Salad

candied almonds, celery, green onions

Fire Roasted Pumpkin Squash Soup

Nutmeg creme frieche, candied pumpkin seeds, sage

Pan Roasted Sea Scallops

*grilled honey nut squash, granny smith apple,
hazelnut caper brown butter*

Butternut Squash Agnolotti

shaved pear, crispy sage, toasted pine nuts

2nd COURSE

Rosemary + Thyme Brined Turkey Breast

*fried turkey thighs, butternut squash + sage stuffing,
cranberry sauce, gravy*

Dry Aged Prime Rib

pomm frites, au poivre jus, horseradish cream

Pan Seared Rainbow Trout Filet

caramelized cauliflower, toasted almonds, black olive vinaigrette

Champagne + Mushroom Risotto Grana Padano

curly scallions, forest mushrooms

3rd COURSE

Pumpkin Pie

candied peanuts, mascarpone whipped cream

Pecan Pie

vanilla ice cream, coco nib tuile

Chocolate Mousse

shaved dark chocolate, peanut butter fluff, praline crumble

> ADD ONS FOR THE TABLE

STARTERS **Parker House Rolls** —14

with roasted pumpkin butter

Rosemary Buttermilk Biscuits —16

with shaved country ham

SIDES **Bob's Corn Souffle** —9 • **Creamed Spinach** —9

Brussels Sprouts *with bacon and chestnuts* —10

Mashed Potatoes —8 • **Mac + Cheese** —12

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.*