



Friendsgiving 2024

Appetizers

(served family style)

Butternut Squash Soup

Garnished with crispy sage, crème fraîche, and a drizzle of truffle oil.

Maple Glazed Pork Belly Bites

Served with an apple cider reduction and pickled shallots.

Brussels Sprouts with Balsamic Glaze

Roasted Brussels sprouts, crispy bacon, and shaved Parmesan drizzled with a balsamic reduction.

Main Courses

(your choice of one when you reserve)

Braised Short Ribs

Slow-cooked short ribs with a red wine and rosemary glaze w/ Creamy Yukon gold potatoes with a hint of white truffle oil and chives & Tamarack broccoli

Herb-Crusted Cod with Lemon Butter

Baked cod with a herb-crust and lemon butter sauce w/ quinoa infused with fresh lemon zest and a blend of herbs & French green beans sautéed with toasted almonds and brown butter.

Cedar Plank Salmon with Honey Mustard Glaze

Salmon fillets grilled on a cedar plank, brushed with a honey mustard glaze w/ quinoa infused with fresh lemon zest and a blend of herbs & French green beans sautéed with toasted almonds and brown butter.

Cider-Glazed Half Chicken

Juicy half chicken glazed with a spiced apple cider reduction, served with caramelized onions on top w/ Creamy Yukon gold potatoes with a hint of white truffle oil and chives & Tamarack broccoli

Chicken Marsala with Mushrooms

Classic chicken Marsala with tender chicken breasts, earthy mushrooms, and a rich Marsala wine sauce over creamy Yukon gold potatoes with a hint of white truffle oil surrounded by crispy Tamarack broccoli

Desserts

(also family style)

Pumpkin Cheesecake

Served with a gingersnap crust, spiced whipped cream, and a caramel drizzle

Apple Tarte Tatin

Caramelized apples in a puff pastry, served with vanilla bean ice cream

Pecan Pie Tartlets

Individual pecan pies with a bourbon caramel sauce