



THANKSGIVING MENU



\$69 per person plus tax and gratuity
children's menu available at \$29

FIRST COURSE

JUMBO SHRIMP COCKTAIL
with calabrian chili aioli & cocktail sauce

ROASTED BEET SALAD
pears, goat cheese, pumpkin & pomegranate seeds, sweet beet vinaigrette

STUFFED MUSHROOMS
crab, scallops, lemon butter sauce

PUMPKIN SOUP
toasted pumpkin seeds, brown butter, creme fraiche

SECOND COURSE

CLASSIC TURKEY DINNER
potato puree, stuffing, glazed carrots, cranberry sauce, gravy

BUTTERNUT SQUASH RAVIOLI
roasted squash, stracciatella, brown butter, sage, toasted hazelnuts

PORCHETTA
roasted fingerling potatoes, crispy brussels sprouts, rosemary jus

SALMON
cauliflower puree, roasted turnips and beets,
hickory & whole grain mustard glaze

NY STRIP
layered potatoes, green beans, garlic butter (\$18 supplement)

DESSERT

WARM APPLE PIE
COBBLER
vanilla gelato

PUMPKIN CHEESECAKE
roasted sugar pumpkin
& caramel sauce

BROWN SUGAR CANNOLIS
candy corn

CHOCOLATE MOUSSE
crushed oreo crumble

