



THANKSGIVING

AT the kitchen

Organic, Local & Sustainable whenever possible

ASSORTED NIBBLES

CIOPPINO
OR
BUTTERNUT SQUASH WITH APPLE CHUTNEY

ROASTED TURKEY WITH GRAVY
ORGANIC MASHED POTATOES
SOURDOUGH STUFFING WITH WATERCHESTNUTS
STEAMED GREEN BEANS WITH BROWN BUTTER AND TOASTED ALMONDS

FUYU PERSIMMONS, GOAT CHEESE, CANDIED PUMPKIN SEEDS ON
FIELD GREENS WITH A POMEGRANTE VINAIGRETTE

PUMPKIN PIE OR
FLOURLESS CHOCOLATE CAKE WITH BERRY SAUCE OR
CHEESECAKE WITH CRANBERRY SAUCE

\$75 PER PERSON/ \$100 WITH WINE PAIRING

MASKS MUST BE WORN UNLESS SEATED AT TABLE

18% SERVICE FEE GOES DIRECTLY TO THE KITCHEN STAFF



CHILDREN'S THANKSGIVING

AT
the kitchen

Organic, Local & Sustainable whenever possible

ASSORTED NIBBLES

CHICKEN NOODLE SOUP

ROASTED TURKEY WITH GRAVY ON THE SIDE
ORGANIC MASHED POTATOES
STEAMED GREEN BEANS WITH BUTTER

PUMPKIN PIE
OR
SOFT SERVE

SPARKLING CIDER. OR
JUICE OR MILK

AGES 5-12
\$25/ PER PERSON

MASKS MUST BE WORN UNLESS SEATED AT TABLE

18% SERVICE FEE GOES DIRECTLY TO THE KITCHEN STAFF