

MK

KITCHEN

2026

HAPPY THANKSGIVING

3 Course Menu

\$65

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Butternut Squash Soup

Toasted Pepitas, Cinnamon Oil (Vegan & G.F)

Gathered Greens

House Balsamic Dressing, Grapes, Almonds, Pineland Feta (G.F)

MK Wedge

Romaine, Apple, Pickled Onion, Blue Cheese, Bacon Crumbs, Buttermilk Dressing (G.F)

Braised Farm Beet Salad

Fern Hill Farm Fresh Goat Cheese, Candied Walnut Brittle, Beet Vinaigrette (G.F)

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Turkey Dinner

Slow Roasted Breast & Braised Pulled Leg, Fresh Cranberry Sauce, Gravy,

Whipped Potatoes, Green Beans, Traditional Stuffing (G.F without stuffing)

Autumn Gnocchi

Sage Butter Roasted Butternut Squash, Shaved Brussels, Almonds, Parmesan

Spice Rub - Grilled Pork Loin

Bacon Mac + Cheese, Fried Brussels, Cinnamon Apple Sauce

Grilled Northern Salmon

Roasted Fall Squash Risotto, Pomegranate Gastrique, Fried Brussels (G.F)

Rigatoni Bolognese

Slow Braised Tomato - Beef & Pork Sausage, Smoked Bacon Breadcrumbs, Parmesan

Caramelized Pumpkin Cheesecake

Graham Cracker Crumble, Candied Pepitas, Vanilla Whipped Cream (G.F without crumble)

(Add Vanilla Ice Cream +4.00)

Tiramisu

Mascarpone Cream, Ladyfingers Coffee, Chocolate Sauce

Baked Apple Crisp

Cinnamon Roasted Apples, Almond Streusel, Whipped Cream

(Add Vanilla Ice Cream +4.00)

Chocolate Mousse

Whipped Cream, Walnut Brittle (G.F)

Add Ons:

Lobster Cones / Chilled Maine Lobster, Crispy Flour Tuile, Chives, Lemon Mayonnaise, Tobiko Caviar -20

Cheese Stuffed Baked Dates / Greens, Bacon Crumbs, Toasted Peanut Brittle, Balsamic Syrup / g.f - 14

Cheese Board / Sheep's Manchego, Great Hill Blue, Pineland Smoked Cheddar, Walnuts, Grapes, Dried Fruit, Crostini -19

Cheese Fondue / (For Two) Swiss & Provolone, Grapes, Apples, Grilled House Made Focaccia Bread -19

Whipped Potato / (G.F) -12

Olive Oil Roasted Vegetables / (G.F) -12

Fried Brussels Sprouts / (G.F) -12

Vegetable Quinoa / (VEGAN + G.F) -12

* The Department of Public Health advises that eating raw or undercooked meats, seafood and eggs poses a health risk