

THANKSGIVING MENU		
package price includes 2 apps, a soup or salad, turkey (12-14#), 3 sides + 1 dessert	Serves 4-6	\$625.00
Appetizers	Each	Per 12
oyster vol au vent poached oyster in a cream sauce served in puff pastry	\$4	\$48
smoked salmon *gf served on cumin roasted potato with crème fraiche + caviar	\$4	\$48
crab cake lump crab w/ parsley, scallions, celery, lemon served with lemon aioli	\$4	\$48
dates + bacon *gf parmesan stuffed dates wrapped in bacon + baked to crispy	\$4	\$48
stuffed mushroom sausage, onion, garlic, parsley + parmesan stuffed mushroom	\$3	\$36
swedish meatballs hand rolled meatballs in an allspice infused gravy w/ loganberry	\$3	\$36
baja chicken sate *gf lime, garlic marinaded chicken + pineapple on rosemary skewer	\$4	\$48
corn fritter corn, jalapeno pepper + scallions fried + served with guacamole	\$3	\$36
cheese truffles *gf goat cheese, apricot + toasted pistachio truffle on a crisp	\$3	\$36
Starter Boards not included with package	Each	Serves 6
cheese + charcutier assortment of cheeses, sausage sec, fruit, savory bites, olives, fig jam, crackers + baguette	\$25	\$150
crudité + dips *v,gf assortment of raw vegetable sticks, toasted pita, hummus, green goddess + artichoke white bean dip	\$20	\$120
Soup + Gravy	Pint	Quart
pumpkin bisque *gf fresh pumpkin, leeks, carrots, celery + chicken broth puree	\$10	\$20
Turkey gravy made from roasted turkey giblets + turkey broth	\$8	\$16
Salad	Each	Serves 6
pear + cranberry *gf butter lettuce, toasted cashews, red onion + blue cheese	\$15	\$90
fig + prosciutto *gf arugula, roasted figs, crispy prosciutto, toasted pine-nuts + parmesan	\$15	\$90
Mains	Each	Serves 6
turkey roulade turkey breast stuffing with sausage dried fruit stuffing + roasted	\$30	\$175
beef tenderloin*gf encrusted in porcini mushrooms + served with roasted shallot sauce	\$33	\$195
salmon *gf wild caught cedar plank roasted salmon with maple mustard glaze	\$30	\$175
pork tenderloin*gf fennel encrusted pork tenderloin with apples + onions	\$28	\$165
sweet potato gnocchi hand-rolled gnocchi tossed in a sage cream sauce	\$28	\$165
all turkey dishes come with 1 quart of gravy	12-14#	18-20#
roasted turkey*gf brined for 24 hours + then roasted in butter, white wine + herbs	\$195	\$250
Sides	Each	Serves 6
mashed potatoes*gf yukon potatoes, butter, milk, salt + pepper	\$12	\$70
potato leek gratin layered yukon potatoes, leeks, parmesan + gruyere baked	\$14	\$80
sweet potato casserole*gf whipped sweet potatoes topped w/ homemade marshmallow	\$14	\$80
sausage stuffing italian sweet sausage, onions, celery, fresh herbs, bread + egg	\$12	\$70
corn bread dressing bacon, apples, onions, celery, pecans, fresh herbs + egg	\$12	\$80
haricot vert + mushrooms*gf sautéed beans with cremini mushroom + shallot sauce	\$12	\$80
brussel sprouts *gf roasted brussel sprouts with bacon + onion	\$14	\$80
glazed baby carrots *gf garlic confit maple glazed baby carrots with parsley	\$12	\$70
roasted vegetables *v,gf seasonal vegetables roasted w/ olive oil + finished w/ truffle oil	\$14	\$80
champagne cauliflower roasted cauliflower head served w/ gruyere cheese sauce	\$14	\$80
cranberry sauce *v,gf fresh cranberries, orange zest + port reduced to a sauce	\$10	\$60
parker rolls soft buttery dinner rolls	\$3	\$18
Desserts	Each	Serves 6
pumpkin tart *v,gf fresh pumpkin custard baked in a ginger pecan crust	\$10	\$55
pear almond tart poached pears baked with an almond filling + shortbread crust	\$10	\$55
french apple tart granny smith apples baked in puff pastry finished w/ a glaze	\$10	\$55
caramelized nut tart assortment of nuts baked in a chocolate caramel filling	\$10	\$55
chocolate crème pie homemade chocolate pudding in a chocolate crust w/ whip cream	\$8	\$45
indian pudding cornmeal pudding with molasses served warm w/ vanilla ice cream	\$10	\$55

*v - vegan | *gf - gluten free



VEGAN THANKSGIVING MENU		
package price includes 2 apps, a soup or salad, turkey (12-14#), 3 sides + 1 dessert	Serves 4-6	\$625.00
Appetizers	Each	Per 12
date + jicama canape*gf jicama topped with date, lime, scallion, mint compote	\$4	\$48
miso glaze eggplant scallop*gf grilled eggplant scallop with micro bok choy	\$4	\$48
nashville cauliflower bites*gf fried cauliflower tossed in spicy sauce served w/ pickle	\$4	\$48
pumpkin sage arancini*gf pumpkin sage rice balls	\$4	\$48
stuffed mushroom*gf spicy sweet potato stuffed roasted mushrooms	\$3	\$36
beet chickpea cake*gf beet + chickpea cake with tzatziki	\$3	\$36
Starter Boards not included with package	Each	Serves 6
nut cheese + fruit board assortment of house made nut cheeses served with dried fruit, fresh fruit, crackers + baguette	\$30	\$180
crudité + dips *gf assortment of raw vegetable sticks, toasted pita, hummus, sundried tomato + cashew dip + artichoke white bean dip	\$25	\$150
Soup + Gravy	Pint	Quart
kobocha chestnut soup *gf roasted kobocha + chestnuts pureed w. nori sesame leaves	\$12	\$24
cauliflower + celery root*gf puree of cauliflower + celery root w/ shiitake mushroom garnish	\$10	\$20
onion gravy*gf puree of onions with house-made vegan broth with arrow root	\$10	\$20
Salad	Each	Serves 6
pear + cranberry*gf butter lettuce, toasted cashews, + red onion	\$15	\$90
squash + arugula*gf roasted autumn squash, dried cherries, toasted pecans + red onion	\$15	\$90
Mains	Each	Serves 6
stuffed autumn squash*gf wild rice stuffing with dried fruit + nuts w/ onion gravy	\$30	\$175
mushroom + bean bourguignons *gf mushroom, sundried tomatoes, carrots broad beans slow cooked in red wine + vegan broth	\$33	\$195
ratatouille*gf eggplant, red pepper, onions + tomatoes over crispy polenta	\$30	\$175
butternut squash + chickpea stew*gf butter nut squash, chickpea, carrots, celery, cinnamon, cumin, quinoa	\$28	\$165
sweet potato gnocchi*gf hand-rolled gnocchi tossed in a sage cream sauce	\$28	\$165
Sides	Each	Serves 6
potato + parsnip puree*gf yukon potatoes, parsnip, olive oil, vegan broth, salt + pepper	\$12	\$70
cauliflower millet mash*gf cauliflower, millet mas	\$14	\$80
orange maple glazed yams*gf oven roasted yams topped with orange maple glaze	\$14	\$80
mushroom + leek stuffing bread, cremini mushrooms, leeks, fresh herbs + vegan broth	\$12	\$70
haricot vert + snow peas*gf sautéed beans + snow peas with orange zest + toasted hazelnuts	\$12	\$80
brussel sprouts*gf roasted brussel sprouts with balsamic glaze	\$14	\$80
glazed baby carrots*gf garlic confit maple glazed baby carrots with parsley	\$12	\$70
roasted vegetables*gf seasonal vegetables roasted with olive oil + finished w/ truffle oil	\$14	\$80
garlicky greens *gf kale, chard + spinach sauteed with garlic confit	\$14	\$80
cranberry sauce *gf fresh cranberries, orange zest + port reduced to a sauce	\$10	\$60
amaranth bread *gf amaranth, seeds + herbs in house baked bread	\$5	\$30
Desserts	Each	Serves 6
pumpkin tart *gf fresh pumpkin custard baked in a ginger pecan crust	\$10	\$55
apple almond tart *gf apples baked in an almond crust	\$12	\$60
dark truffle chocolate tart *gf dark chocolate filling in hazelnut crust	\$14	\$60

*gf - gluten free

