



Thanksgiving 2023

Chef's Canapé and Hors d'Oeuvre Board

panforte, whipped feta, lavosh, paté campagne, persimmon jam, pistachio deviled egg, smoked trout, citrus poached olive, fried oyster 'wrenafeller', marie rose, caviar

Warm Quinoa Rolls

sea salt butter

Pekin Roasted Turkey

cranberry-pomegranate gelee, pulled turkey thigh gravy, ginger + sage gremolata

Cheshire Pork

Tenderloin Ham

allspice pickled butternut, mole red eye jus

Brown Butter Sweet Potatoes

cinnamon roll and chestnut streusel

Gnocchi "Mac and Cheese"

celery root, gruyere, fontina

Grill Braised Green Beans

sherry creamed mushrooms, leeks, and ham hock bits

Caramelized Cippolini

Whipped Yukon Potatoes

fried cheddar curd hush puppies

Smoked Duck Stratta

red russian kale, linguica sausage

Classic Pumpkin Pie

vanilla bean whip

Pecan Torte

house candied pecans, chai spiced whip

Apple Cobbler Spice Cake

mascarpone mousse

\$60 per person*

Kids 6 - 12 \$30 per person*

Kids 5 and under FREE

**Plus tax and gratuity*

