



THANKSGIVING FEAST

3-COURSES, \$65 PER GUEST

APPETIZERS

choice of one

ENDIVE & PEAR SALAD

travisano, gorgonzola, walnut vinaigrette

KOGINUT SQUASH SOUP

coconut, pecan wild rice, green curry

DUCK MEATBALLS

delicata squash, celery root, spiced orange

TUNA CRUDO

pickled butternut, red chili, citrus, fennel

PUMPKIN AGNOLOTTI

pomegranate, sage brown butter

ENTRÉES

choice of one

ORGANIC ROASTED TURKEY

sausage chestnut stuffing, vanilla bean sweet potato puree, brussels sprouts, cranberry relish, giblet gravy

HONEY GARLIC CAULIFLOWER STEAK

pine nut tahini, pickled raisins, grapes

HUNTER STYLE SHORT RIB

maitake, bacon, pearl onion, honey roasted carrot, olive oil whipped potato

FAROE ISLAND SALMON

citrus coriander glaze, red borscht, horseradish cream

SEA SCALLOPS

roasted apple, parsnip soubise, apple jus

DESSERTS

choice of one

PUMPKIN PIE

cranberry orange caramel, whipped cream

WARM APPLE PIE

cinnamon caramel, vanilla bean gelato

CHOCOLATE PECAN PIE

whipped cream