



## THANKSGIVING DINNER

THURSDAY, NOVEMBER TWENTY-EIGHT | 12:00PM - 7:00PM

### CANAPES

CHEF'S SELECTION

### FIRST COURSE

BUTTERNUT SQUASH BISQUE

*Sage Brown Butter, Maple Croutons*

or

BABY LETTUCES

*Cider Vinaigrette, Local Apple, Candied Walnut, Grey Barn Blue*

### SECOND COURSE

WARM BAY SCALLOPS

*Lettuce, Elmusion, Crisp Prosciutto, Preserved Lemon*

or

CELERIAC & BLACK TRUFFLE AGNOLOTTI

*Hazelnut Brown Butter*

### THIRD COURSE

*-Choice of-*

CITRUS BAKED COD

*Tomato Confit Risotto, Jonah Crab, Shaved Asparagus*

PRIME BEEF TENDERLOIN

*Acorn Squash Purée, Smoked Blue Cheese, Root Vegetables*

ROASTED HEIRLOOM TURKEY

*Brioche Stuffing, Giblet Gravy, Cranberry Relish*

*- family sides -*

ROASTED BRUSSEL SPROUTS

CANDIED SWEET POTATO

TRADITIONAL STYLE BRIOCHE STUFFING & TURKEY GRAVY

CHIVE & CRÈME FRAÎCHE MASHED POTATO

WARM HOUSE ROLLS

### DESSERT

PUMPKIN TART

*Dried Fruit Compote, Chantilly Cream*

or

STICKY TOFFEE PUDDING

*Plum Preserves, Salted Caramel*