



THANKSGIVING DINNER

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

FIRST COURSE

HOUSE SMOKED ATLANTIC SALMON

Dark Rye Toast Points, Citrus Caviar, Crème Fraîche

or

ROASTED FIGS

Baby Arugula, Walnuts, Grey Barn Reserve Blue Cheese Mousse

SECOND COURSE

BUTTERNUT SQUASH BISQUE

Sage Brown Butter, Maple Croutons

or

BABY LETTUCES

Radish, Parmesan, Sherry Vinaigrette

THIRD COURSE

Choice of

CRAB CRUSTED COD

Roasted Asparagus, Lemon Butter

BERKSHIRE PORK LOIN

Herb Crusted, Roasted Apple Compôte

ROASTED HERILOOM TURKEY

Brioche Stuffing, Giblet Gravy, Cranberry Relish

FAMILY SIDES

WARM PARKER ROLLS

ROASTED BRUSSELL SPROUTS

CANDIED SWEET POTATO

TRADITIONAL STYLE BRIOCHE STUFFING & TURKEY GRAVY

CHIVE & CRÈME FRAÎCHE MASHED POTATO

DESSERT

PUMPKIN TART

Dried Fruit Compôte, Chantilly Cream

or

APPLE PIE

Salted Caramel Ice Cream