



THANKSGIVING DINNER

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

CANAPES

CHEF'S SELECTION

FIRST COURSE

-Choice of-

SHRIMP BISQUE

Sherry Crème Fraiche, Crisp Leeks

AUTUMN GREENS

Caramelized Honey & Thyme Vinaigrette, Poached Pear, Pomegranate, Toasted Hazelnuts

SECOND COURSE

-Choice of-

WARM BAY SCALLOPS

Shaved Iberico Pork, Red Pepper Coulis, Preserved Lemon

BUTTERNUT SQUASH & APPLE RISOTTO

Sage

THIRD COURSE

-Choice of-

CITRUS BAKED COD

Extra Virgin & Kalamata Smashed Potato, Jonah Crab, Shaved Asparagus

HERB CRUSTED PRIME BEEF TENDERLOIN

Acorn squash Purée, Smoked Blue Cheese, Root Vegetables, Red Wine Veal Jus

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 SPICED CRÈME BRÛLÉE

Dried Fruit Compote

STICKY TOFFEE PUDDING

Plum Preserves, Salted Caramel