



THANKSGIVING 2017

Welcoming All This Thanksgiving

SERVING 1PM UNTIL 8:00PM LARGE GROUPS WELCOME

À LA CARTE COURSE

(choice of one)

Apple Parsnip Bisque ~ *toasted pine nuts, coriander oil, compressed apples, turkey confit*

Wild Mushroom Variations ~ *herb sabayon, torn bread, spinach, sherry mustard, balsamic-braised onion*

Citrus Glazed Beet Salad ~ *everything granola, picked herbs, apples, watercress, horseradish vinaigrette*

Grilled Caesar Heart Salad ~ *lemon confit, rye croutons, shaved gruyere, pomegranates, roasted garlic vinaigrette*

Kale & Butternut Squash ~ *chopped kale, toasted pumpkin seed, pecorino cheese, cranberries, orange cinnamon vinaigrette*

HAND CARVED TABLESIDE

Leaping Waters Farm Roasted Turkey

traditional gravy, giblet gravy, house made cranberry sauce

Cedar Plank Wild Salmon

béarnaise

Roasted Prime Rib of Beef

au jus

SIDES

Cider-Glazed Heirloom Carrots

Market Green Beans

Charred Cauliflower

Roasted Winter Vegetables

Gorman Farms Creamed Spinach

Smashed Fingerling Potatoes

Caramelized Yams

TEDDY Mac & Cheese

Whipped Potatoes

Traditional Brioche & Herb Stuffing

À LA CARTE DESSERTS

(choice of one)

Pumpkin Tart ~ *whiskey meringue, vanilla crème anglaise*

Apple Galette ~ *cinnamon, salted caramel ice cream*

Red Wine Poached Pear ~ *chocolate oatmeal streusel, cranberry sorbet, rosemary*

*\$59 per person & \$21 for Children 12 and under
plus tax and gratuity*