

THANKSGIVING

2017

C H O I C E O F

Gathered Greens

Blue Cheese | Cranberries | Toasted Walnuts | Burnt Honey Vinaigrette

Roast Acorn Squash

Za'atar Spice | Curly Endive Lettuce | Chickpeas | Lemon-Tahini Dressing

Endive Gratin

Local Tomme Cheese | House Made Ham | Local Cream

Pumpkin Gnudi

Brown Butter | Smoked Parmesan | Thyme Ash

C H O I C E O F

Pan Seared Salmon

Harvest Corn & Shrimp Succotash | Brussels Sprouts | Lemon Glacage

Roasted Prime Rib Of Beef

Rosemary-Cheddar Popover | Local Mushrooms | Horseradish Potatoes

Brined & Roast Local Turkey

Whipped Potato | Chestnut-Brioche Stuffing

Local Squash | Cranberry – Ginger Compote | Giblet Pan Sauce

Roast Honeynut Squash

Wild Rice | Local Tempeh | Ginger Gastrique

C H O I C E O F

Petite Pumpkin Tart

Marshmallow Brulee | Hazelnut Macaron | Salted Caramel

Carrot & Cashew Financier Cake

White Chocolate Ganache | Raisin Puree | Walnut Gelato | Carrot Gel

Chocolate Pudding

Dark Chocolate Ganache | Local Cream | Candied Hazelnuts

Stewed Mission Figs

Lemon Sorbet | Dukkah | Petite Herbs

Three Course Thanksgiving Menu | 55

Child's Thanksgiving Dinner | 16

