

# THANKSGIVING 2016

## CHOICE OF

Ricotta Gnudi  
Roast Squash | Pumpkin Broth | Braised Figs | Parmesan

Gathered Greens  
Toasted Walnuts | Shaved Pears  
Local Blue Cheese | Pickled Cranberries | Walnut Vinaigrette

Venison Cassoulet  
White Beans | Venison Sausage | Brussels Sprouts | Turnip

## CHOICE OF

Hot Smoked Salmon  
Harvest Corn | Creamed Leeks | Local Clams  
Crisp Corn Porridge | Thyme

Grilled Prime Rib Cap  
Roast Sweet Potatoes | Local Mushrooms  
Glazed Cipollini Onions | Natural Jus

Roast Local Turkey Breast  
Leg Meat Confit | Whipped Potato  
Chestnut-Brioche Stuffing | Local Squash  
Cranberry Compote | Giblet Pan Sauce

## CHOICE OF

Petite Pumpkin Pie  
Broiled Marshmallow | Salted Caramel  
Stone Fruit Chutney

Confit Local Apples  
Sour Cream Custard | Oat Streusel  
Petite Caramel Apple | Cider Reduction | Tuile

Warm Chocolate Bread Pudding  
Preserved Cherries | Almond Gelato

Three course Thanksgiving menu | 55