THANKSGIVING

Three Courses - $55
or priced a la carte

Appetizer

Pumpkin Ravioli - toasted pecans, brown butter, sage **19**

Oysters Rockefeller - spinach, cream, garlic, pernod, parmesan cheese **20**

Kale and Butternut Squash Salad - pomegranate seeds, fennel, citrus vinaigrette, parmesan **18**

Corn Chowder - chopped chives **14**

Entrée

Traditional Turkey Dinner - sausage and sage stuffing, brussels sprouts, sweet potato puree, mashed potatoes, cranberry sauce, turkey gravy **28**

Slow Braised Beef Short Ribs - mashed potatoes, sauteed spinach, thyme garlic jus **34**

Pistachio Crusted Salmon Fillet - butternut squash, brussels sprouts, citrus caper sauce **28**

Fettucine with Porcini Cream Sauce - wild mushrooms, parmesan cheese **26**

Stuffed Acorn Squash - farro, dried cranberries, spinach, butternut squash, cauliflower **24**

Desserts

Baileys Creme Brulee **12**

Pumpkin Pie - whipped cream **12**

Apple Tartlet - cinnamon gelato **13**

Sorbet Selection **11**

Additional Sides For The Table

Sweet Potato Puree **10**

Sausage and Sage Stuffing **12**

Sauteed Brussels Sprouts **11**

Mashed Potatoes **10**

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.