THANKSGIVING
Dinner

$64.99

First Course

Pumpkin and Honeynut Soup
Roasted pumpkin and honeynut soup with charred leek, brown butter, and toasted pumpkin seeds.

Winter Wedding Soup
Acini de peppe, dino kale, bacon, butternut, veal and pork polpettes, fresh rosemary

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Second Course

Citrus Burrata Salad
Baby arugula blend with blood orange, grapefruit, fig chutney, candied walnuts, creamy burrata and an apple balsamic vinaigrette

Winter Harvest Salad
Winter Greens with Roasted Butternut Squash, Goat Cheese, Maple Candied Walnuts, Dried Pomegranate Seeds and an Apple Balsamic vinaigrette

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Third Course

Turkey Ballontine
Turkey ballontine stuffed with a chorizo and sourdough stuffing, roasted garlic pomme puree, charred brussels sprouts with pancetta, and an herb and winter mushroom sauce.

Steak Oscar
Grilled flat iron steak, roasted asparagus with lemon and olive oil, fingerling potatoes garlic and thyme topped with a tangy crab hollandaise

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Finale

Pumpkin Cheesecake with Maple Candied Bacon and a Spiced White Chocolate Drizzle
Apple pie with a salted caramel sauce cinnamon whipped cream and vanilla bean ice cream

Kids Menu

Sliced turkey, mac and cheese, green beans, fruit salad

ELEVEN NY 11 2016 WATERS