



Farm Thanksgiving Feast



A LA CARTE APPETIZERS

FARMfamous Garlic Fries—Parmesan, Fresh Garlic, Lemon Zest,
Chili Flakes, Parsley, Turmeric Aioli **11**

FARMhouse Fries—Salt & Pepper, Tailgate Chipotle Catsup **10**

Roasted Brussels Sprouts—Maytag Blue Cheese, Toasted Almonds,
Roasted Red Pepper Coulis **12.50**

Cinque Terre Style Fried Calamari —Pepperoncini's, Roasted Red Pepper Coulis,
Turmeric Aioli, Lemon **15**

4th Generation Biscuit Basket (4)—Served with Pommes Puree Apple Butter,
Whipped Butter, Housemade Jam **10**



AMUSE BOUCHE

Quinoa & Wild Rice Salad, Herbed Vinaigrette

APPETIZER

Butternut Squash & Banana Bisque with Coconut Milk & Chives

-or-

Mixed Greens, Toasted Pumpkin Seeds, Capriole Goat Cheese, Apple Butter Vinaigrette



MAIN COURSES

Bourbon-Brined Roast Turkey, Cornbread & Sage Stuffing

Truffle Scented Giblet & Mushroom Gravy

Mashed Sweet Potato,

Green Bean Casserole with Local Bacon & Crispy Onions

Orange & Cranberry Chutney

-or-

Stuffed Turkish Vegetables : Stuffed Assorted Vegetables

Herbed Tofu Dressing, Mashed Sweet Potatoes

Pine Nuts, Dried Fruit, Roasted Red Pepper Coulis & Basil Oil (Vegan)

DESSERTS

Pumpkin Pie with Fresh Chantilly Cream, Almond Praline, Pumpkin Coulis

-or-

New York Style Cheesecake, Raspberry Coulis

Menu Subject to Change With
Market Availability. \$62 per
plate. A 20% Service Charge and
8% Tax will be added to all
selections. FARM Thanksgiving is
designed to be a two hour dining
experience. Please be respectful
of other guests joining us at later
times.



Book your Holiday Party with FARM
today!

events@farm-bloomington.com

Farm-Bloomington.com

812-323-0002