



FARMBLOOMINGTON THANKSGIVING FEAST

A LA CARTE APPETIZERS

FARMFAMOUS GARLIC FRIES 11 (V/GF) - PARMESAN, FRESH GARLIC, LEMON ZEST,
CHILI FLAKES, PARSLEY, TURMERIC AIOLI
FARMHOUSE FRIES 10 (VG/GF) - SALT & PEPPER, TAILGATE CHIPOTLE CATSUP
ROASTED BRUSSELS SPROUTS 12.5 (V/GF) - MAYTAG BLUE CHEESE,
TOASTED ALMONDS, ROASTED RED PEPPER COUIS ADD BACON 4
FETA BAKE 16 (V) - ROASTED TOMATOES, KALAMATA OLIVE,
BALSAMIC GLAZE, FRESH BASIL, GARLIC-CRUSTED BAGUETTE
4TH GENERATION BISCUIT BASKET (4) 10 (V) - POMMES PUREE APPLE BUTTER,
WHIPPED BUTTER & HOUSEMADE JAM

AMUSE BOUCHE

QUINOA & WILD RICE SALAD, DRIED CRANBERRIES, HERBED VINAIGRETTE

APPETIZER

BUTTERNUT SQUASH & BANANA BISQUE, CURRY COCONUT MILK & CHIVES
-OR-
MIXED GREENS, APPLES, 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 POTATOES,
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,
ORANGE & CRANBERRY CHUTNEY (VEGAN)

DESSERTS

PUMPKIN PIE WITH FRESH CHANTILLY CREAM, PUMPKIN BISCOTTI,
PUMPKIN COULIS
-OR-
NEW YORK STYLE CHEESECAKE, APPLE/CINNAMON COMPOTE & CIDER SAUCE

MENU SUBJECT TO CHANGE WITH
MARKET AVAILABILITY. \$65 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



PLEASE BE ADVISED THAT OUR FOOD
MAY CONTAIN DAIRY, EGGS, WHEAT,
SOYBEAN, PEANUTS, TREE NUTS, FISH
AND SHELL FISH.
EATING RAW OR UNDERCOOKED
POULTRY, SEAFOOD OR EGGS MAY
INCREASE YOUR RISK OF FOOD-BORNE
ILLNESS.
PLEASE INFORM YOUR FARMHAND OF
ANY FOOD ALLERGY OR DIETARY
RESTRICTIONS.