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

SWEET POTATO PIE WITH FRESH CHANTILLY CREAM & PUMPKIN COULIS

-OR-

CRANBERRY CRUMBLE WITH APPLE COMPOTE

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

Farm

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.