

# WOODWIND

THANKSGIVING

## THREE COURSE PRIX-FIXE DINNER

**\$65 PER PERSON**

PLEASE SELECT ONE FOR EACH COURSE



### COURSE ONE

— SELECT ONE

FIRE-ROASTED  
**CARROTS** ALMONDINE  
maple brown butter, dried apricot,  
herb crème fraîche

HOUSE **RICOTTA**  
honey, mishmish, toast

**CHICKPEA** FRIES  
kibbeh spice, tahini aioli, parsley

**KALE** SALAD  
humboldt fog, candied cashews, shaved  
pear, fermented honey vinaigrette

ROASTED **BRUSSELS SPROUTS**  
hazelnut & bacon granola, pomegranate,  
cider vinaigrette

WINTER **SQUASH** SOUP  
cardamom whipped cream,  
compressed apple, wild rice

### COURSE TWO

— SELECT ONE

GRILLED **SHORT RIB**  
lemongrass, winter squash purée,  
pickled slaw, scallion pancakes

HOUSEMADE RICOTTA **CAVATELLI**  
head-on prawns, crispy guanciale,  
butternut squash. egg yolk powder

PAN-SEARED **SALMON**  
korean bbq sauce, charred broccolini, crispy  
enoki mushroom, sesame nougatine

**CHICKEN** WELLINGTON  
herbs de provence, roasted mirepoix, white gravy

#### WOODWIND'S ROASTED TURKEY

served with Nichols Farm winter squash  
roasted in a bourbon butter glaze,  
roasted brussels sprouts tossed in a cider  
vinaigrette, and cranberry concord gelée

### COURSE THREE — SELECT ONE

**APPLE** BROWN BETTY  
Mick Klug Farm apples, crème fraîche,  
cinnamon crumble (*hint: kick it up a  
notch with a bourbon flambé +\$5*)

SMOKED **CHOCOLATE**  
POT DE CRÈME  
salted caramel, whipped cream

Before placing your order, please inform your server if anyone in your party has a food allergy.

\*Food items are cooked to order.

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

