



market table

Thanksgiving 2026

Three Course Holiday Meal - ninety-eight per person
Seasonal Vegetables - offered à la carte & served family-style

appetizers

choice of

- Roasted Cauliflower Bisque bacon, leeks, poblanos, red cheddar
- Beets Salad spiced figs, goat's cheese, toasted hazelnuts, shallots, soft herbs
- Diver Scallop Crudo grapefruit, palm hearts, castelveltrano olives, pistachio, campari
- Endive, Radicchio & Red Pears bleu cheese, walnuts, cider-ginger vinaigrette
- Butternut Squash Risotto fontina, fried sage, toasted pumpkin seeds

entrées

choice of

- Faroe Island Salmon* sweet potato salad, bok choy, hazelnut brown butter
- Grilled Local Sea Bream Filet melted leeks, shiitake, edamame, concord grape jus
- Holiday Heritage Turkey root vegetable dressing, sage giblet gravy, cranberry sauce
- Petit Filet Mignon* farmhouse cheddar pomme aligote, pearl onion agro e dolce
- Eggplant Parmesan zesty tomato ragù, whipped ricotta, arugula, pesto

seasonal vegetables

offered à la carte & served family-style fifteen each

- Brussels Sprouts pear mostarda, pancetta
- Sweet Potato Soufflé candied walnut crumble
- Cauliflower golden raisins, pine nuts, sherry gastrique
- Mexican style Corn off the Cobb aioli, lime, cotija
- Crème fraîche Mashed Potatoes chive butter

dessert

choice of

- Grammy's Caramel - Apple Cake rum - raisin gelato
- Pumpkin Panna Cotta ginger snaps, spiced cinnamon cream
- Flourless Chocolate Cake chocolate chocolate chip gelato
- Honey - Lemon Meringue Pie graham cracker crust

chef/owners Mike Price & Joey Campanaro