Thanksgiving Menu

This menu will be served alongside our regular menu. You may choose to order these dishes a la carte or a three-course tasting menu for $59 per person

Appetizers

HEIRLOOM ENDIVE APPLE SALAD
Red and yellow Belgian endive, apples, blue cheese, lemon-olive oil dressing | 16

SUNCHOKE SOUP
Braised sunchoke soup, crumbled chestnuts | 15

FOREST MUSHROOM TARTELETTE
Locally foraged mushrooms, thyme, tartlet pastry, truffle vinaigrette | 16

Entrees

BUCKWHEAT CAVATELLI
House-made buckwheat cavatelli, broccoli rabe, pumpkin seed pesto, Harvest Moon cheese | 26

HERITAGE FREE-RANGE TURKEY
Roasted turkey breast, braised leg, chestnut and porcini mushroom stuffing, white vermouth turkey jus, green beans almondine, mashed sweet potatoes | 39

ARCTIC CHAR FILLET
Arctic char fillet, wild rice, celery root, Brussels sprouts with bacon, pil-pil sauce | 32

WAGYU BEEF CHEEKS
Slow-braised American Wagyu beef cheeks, mascarpone-whipped grits, gremolata, seasonal vegetables | 38

Desserts

PUMPKIN CRÈME BRÛLÉE
Pumpkin crème brûlée, toasted pecans, cinnamon sugar | 14

APPLE TARTE TATIN
Classic apple tarte Tatin, butter pecan gelato, maple-whisky sauce | 14

JACKIE
BAR • LOUNGE • RESTAURANT
EXECUTIVE CHEF • DOMENICO CORNACCHIA