



Thanksgiving Menu

This menu will be served along our regular menu and patrons can choose on a la carte or a three course tasting menu of it for \$ 59 per person

Appetizers

HEIRLOOM ENDIVE APPLE SALAD

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

SUNCHOKES 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