

HAPPY THANKSGIVING!

3-COURSE PRIX FIXE - \$98 PER PERSON

APPETIZERS

CHOICE OF

HEARTY GREENS

glazed apples, candied walnuts, ricotta salata, cider vinaigrette

TUNA TARTARE

baby beets, sauce gribiche, trout roe

PAN-SEARED BAY SCALLOPS

chanterelles, beurre blanc

BUTTERNUT SQUASH TORTELLONI

brown butter, sage, parm

SWEET POTATO SQUASH SOUP

truffles, crème fraiche, rosemary brioche

WILD MUSHROOMS

garlic butter, puff pastry

MAC AND CHEESE

roasted ham, fontina, gruyere cream

ENTREES

THE BIRD

roasted breast, confit thigh, mashed potatoes, sausage stuffing
roasted brussels sprouts, cranberry sauce, turkey gravy

WILD MUSHROOM RISOTTO

herbed risotto, mushroom ragout, chive crème fraiche, soy-madiera jus

LOBSTER GNOCCHI

peas, brown butter, cream, meyer lemon zest

PAN-ROASTED HALIBUT

corn pudding, tasso ham, buerre blanc

PAN-ROASTED DUCK BREAST

confit leg, delicata squash, farotto, figs

BRAISED SHORT RIB

red wine braised short ribs, mashed potatoes
roasted romanesco cauliflower, pickled shallot rings

“STEAK FRITES”

sirloin steak, foie gras torchon, creamed kale
sweet potato fries, grain mustard demi

DESSERT

CHOICE OF

CHOCOLATE PECAN PIE

caramel ice cream

PUMPKIN PIE

chantilly creme

APPLE CIDER DONUT CRISP

cinnamon apple, streusel, vanilla ice cream

BUTTERSCOTCH BREAD PUDDING

praline ice cream, salted butter caramel

SEASONAL HOUSEMADE ICE CREAM OR SORBET