

Thanksgiving Day '18

Crab Bisque – chive crème fraiche \$9
 Kabocha Squash Soup – garlic croutons, fried onions \$8
 Shrimp & Scallops in Puff Pastry – mushrooms, leeks, sherry cream \$17
 Black Truffle Deviled Eggs – chives, caviar \$12
 Charred Brussels Sprouts – crispy chickpeas \$9
 Caramelized Onion & Cheese Dip – mini biscuits \$9

Marguerita Salad \$9
 Mixed Greens Salad \$8
 Caesar Salad \$8
 Kale Salad \$9
 Roasted Squash Salad – Brussels sprouts, dried cherries, pancetta, red onion, tomatina cheese \$10

Roasted Griggstown Farms Turkey – chestnut stuffing, mashed potato, Green bean casserole, cranberry sauce, turkey gravy \$28
 Seared Salmon – black lentils, broccoli rabe, purple mustard sauce \$28
 Grass Fed Filet Mignon – au gratin potatoes, creamed spinach, chianti demi \$36
 Crabcakes – mashed potatoes, sautéed green beans, tartar sauce \$34
 Sweet Potato Ravioli – pecans, sage butter \$20
 Lamb Bourguignon – carrot, mushroom, onion, mashed potato \$27
 Herb Breadcrumb Roasted Cod – Brussels sprouts, chestnut puree \$28
 Brined Pork Tenderloin – sweet potato puree, crispy spinach, maple gastrique \$26
 Individual Vegan Wellington – beet, mushroom, lentils, farro, roasted carrot, onion, sautéed kale \$24

Apple pie
 Pumpkin pie
 Maple Cheesecake – cranberry jam
 Chocolate Fudge Brownie – ice cream, caramel sauce, nuts, cherry
 Pecan Pie