

# Thanksgiving 2022



## ~STARTERS~

- GF Butternut Squash Bisque- maple crème fraiche
- Crab bisque- chive crème fraiche
- Smoked deviled Eggs- bacon, pickled jalapeño
- Kale and Artichoke Dip- tortilla chips, torched feta
- Pumpkin hummus- fried pepitas, garlic chili crisp, local honey
- Southern Apples- maple, buckwheat, toasted cornbread
- Squash Arancini- apple mascarpone
- Roasted Beets- goat cheese, arugula and walnuts
- Shrimp cocktail- traditional cocktail sauce

## ~SALAD~

- Marinated Mozzarella- fennel, thyme olive oil, spinach, balsamic reduction
- Radicchio and apple – pine nut, red onion, blue cheese, maple mustard vinaigrette
- .Roasted Pear salad- arugula, blue cheese, walnuts, truffle vinaigrette
- Fall mixed green- field greens, cranberry's, cucumbers and cider vinaigrette
- Caesar- brown butter brioche aged Romano, anchovies

## ~ENTREES~

- Griggstown Farm Turkey- brioche stuffing, green bean casserole, cranberry sauce, turkey gravy
- Seared Faroe Island Salmon- quinoa, kale, cranberry puree, walnuts
- Grass Fed Filet Mignon, garlic mashed potatoes, asparagus, beef jus
- Scallops- butternut squash hash, smoked bacon, chimichurri, lemon vinaigrette
- Duck Confit- honey glazed, parsnip mash, kale and cherry sauce
- Grilled Swordfish- buttered black eyed peas, smoked tomato, buerre monte
- Stuffed Acorn Squash- quinoa, feta, cranberry and arugula, lemon tahini