



THANKSGIVING MENU



First course

THANKSGIVING BASKET OF VIENNOISERIE

BAKED BABY PUMPKIN

stuffed with squash, homemade focaccia, gruyère cheese, parmesan cream

SEARED GNOCCHI

butternut squash, sage, brown butter

AUTUMN ARUGULA SALAD

butternut squash, cranberries, pumpkin seeds, feta, croutons

BUTTERNUT SQUASH SOUP

roasted pumpkin seeds, sunflower oil, toasted croutons, rosemary cream

CELERY ROOT SALAD WITH SEARED TUNA

black truffles, lemon thyme

Second course

GRILLED SALMON

butternut squash purée, farm apple cider reduction, sautéed kale, hen-of-the-woods mushrooms, fried kale

ORECCHIETTE

mushrooms & Sabatino black truffle cream

TRADITIONAL TURKEY DINNER

white turkey breast & roasted turkey leg, stuffing, sweet potato purée, brussel sprouts, baby carrots, mushroom, gravy

SHORT RIBS

celery root purée, tri-color baby carrots, farm turnips, au jus

Third course

DECADENT CHOCOLATE BAR

hazelnut biscuit, crispy wafer, intense chocolate mousse, homemade chocolate sorbet

PUMPKIN CHEESECAKE

sweet dough, cranberry orange sauce

TWICE BAKED APPLE CRISP

housemade vanilla ice cream, salted brandy caramel sauce, salted thyme

BUTTERMILK PANNA COTTA

poached pear & passion fruit caramel, kataifi

\$75/PER PERSON

