

THANKSGIVING PRIX FIXE

85

SMALL PLATES

For the table, served family style

BITTER GREEN SALAD (v, GF)
BEETS, CANDIED WALNUTS, FROMAGE BLANC, CREAMY
BALSAMIC VINAIGRETTE

CHEESE PLATE (v)
DELICE DE BOURGOGNE, BLACK PEPPER CROCCATINI,
MARINATED OLIVES, MARCONA ALMONDS

MAINS

OVEN ROASTED TURKEY
MIXED WHITE AND DARK, HERB GRAVY

OR

SHITAKE MUSHROOM RISOTTO (v)

SIDES FOR THE TABLE:

ROSEMARY-THYME STUFFING
ROASTED SWEET POTATOES WITH BROWN SUGAR MAPLE GLAZE,
CRISPY SAGE
CHEESY YUKON GOLD MASHED POTATOES
CRANBERRY SAUCE WITH GINGER AND ORANGE
GREEN BEANS WITH BECHAMEL, LARDONS, AND CRISPY SHALLOTS
DINNER ROLLS WITH WHIPPED HERB BUTTER

DESSERT

Select one per guest

PUMPKIN TART
PUMPKIN CARAMEL, SPICED GRANOLA

PECAN BARS
BROWN BUTTER WHIPPED CREAM

*Consuming raw or undercooked meat, poultry, shellfish, or egg may increase your risk of food-borne illness. A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. An additional 3% taxable surcharge will also apply to all items, 100% of which will be distributed to our culinary team and stewards working behind the scenes.

