

THANKSGIVING

APPETIZER

HONEYCRISP APPLE / Plum Tartiflette / Reblochon Cheese / Frisee - Watercress Salad

CHESTNUT - ALMOND BISQUE / Elderberry Brioche Sandwich / Salty Honey Butter

PAN ROASTED FOIE GRAS / White Chocolate Carrot Puree / Black Trumpet Mushroom Jus

BROWN TURKEY FIG SALAD / Double Cut Bacon / Shropshire Cheese / Arugula / Caramel - Sherry Vinaigrette

MAIN

70 DAY DRY AGED 22OZ COWBOY RIB EYE / Beef Cheek Bourguignon Sauce / Escargot Butter / Sliced Truffles supplement \$35

PLAINVILLE FARMS HOUSE SMOKED TURKEY / Prune - Chicken Sausage Stuffing / Walnuts / Red Eye Gravy / Butter Biscuits

CORN MEAL CRUSTED TROUT / Black Eyed Peas Succotash / Serrano Pepper Remoulade

MAPLE ROASTED ACORN SQUASH / Yam Soubise / Crispy Kale / Puffed Oats

Condiments: cranberry relish, fennel mango mostarda, four spice salty plum walnut Compote

SIDES

CHARRED JALAPEÑO CORN PUDDING / Cilantro

PARSNIP GRATIN / Parmigiano Reggiano/ Honey Sage Cream

WAX & GREEN BEAN CASSEROLE / Benton's Country Ham / Crispy Shallots

CELERY ROOT MASHED POTATOES / Brown Butter / Toasted Hazelnuts

DESSERT

SPICED PUMPKIN PIE SUNDAE / Gingersnap Crumbs / Salted Caramel Sauce / Candied Walnuts

KENTUCKY BOURBON CHEESECAKE / Maple Nut Sauce / Apple Cider Gelato / Chocolate Brittle

VALRHONA CHOCOLATE PECAN PIE / Gianduja Gelato / Salted Caramel Sauce

WARM APPLE VEGAN KUCHEN / Vanilla Gelato / Calvados Sauce



PRIX FIXE MENU

Three Courses \$95

Select one appetizer, main course, side dish, and dessert.
No substitutions please, supplemental charges may apply.

CHIEF CULINARY PARTNER, LAURENT TOURONDEL
EXECUTIVE CHEF, DANIEL GANEM
CHEF DE CUISINE, JOSE CASTILLO

[BOOK NOW](#)