

Henrietta's

THANKSGIVING SUPPER

\$65

Selection of one from each course

FIRST COURSE

SEASONAL APPLE & ENDIVE SALAD

Roquefort bleu cheese, candied walnut, French dressing

JOYCE FARMS CRISP FREE-RANGE CHICKEN LIVERS

corn pudding, country ham, crispy phyllo

TRADITIONAL SHE CRAB BISQUE

butter crackers

MAIN COURSE

SLICED BLACK HERITAGE TURKEY

cranberry compote, crisp Brussel sprouts & wild mushrooms, dill & sorghum baby carrots, cornbread stuffing, white truffle mac 'n' cheese, turkey gravy

RED WINE BRAISED SHORT RIBS

butter basted baby carrots, whipped yukon gold potatoes

WOOD FIRED JOYCE FARMS PORK CHOP

whipped cauliflower, braised apples, mustard sauce

WOOD FIRED FARROE ISLAND SALMON

chardonnay caper butter, green olive vinaigrette, sea island pea succotash

DESSERT

PUMPKIN PIE CHEESECAKE

local pumpkin, spiced graham cracker, candied pumpkin seeds, salted caramel

CHOCOLATE TURTLE TART

Oreo crust, pecan caramel, jivara ganache, bourbon whipped cream

AUTUMN PAVLOVA

honey caramelized apples, ginger, brown sugar cream, apple butter

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical condition*