

# *Thanksgiving Day Menu*

\$75 per person plus tax & gratuity

Choice of One Item per Course

## *First Course*

### **Foraged Mushroom Soup**

*Foie Gras, Truffle Crouton, Chives*

### **Treviso Chicory Salad**

*Butternut Squash, Pomegranate-Yogurt Vinaigrette, Pistachios*

### **“The Park” Caesar Salad**

*Baby Romaine Hearts, Shaved Parmesan, Spanish White Anchovies, Garlic Ciabatta Croutons*

## *Second Course*

### **Red Argentine Prawns**

*Swiss Chard Agnolotti*

### **Charred Broccoli Risotto**

*Vella Dry Monterey Jack, Black Trumpet Mushrooms, Brown Butter*

### **Foie Gras Torchon**

*Maple Syrup Gelée, Candied Pumpkin, Duck Fat Levain*

## *Third Course*

### **Two Way Local “Diestel” Turkey**

*Slow-Roasted Breast with Sage Butter and Confit Leg, Bacon & Corn Bread Stuffing,  
Maple-Glazed Carrots, Giblet Gravy, Cranberry-Ginger Sauce*

### **Prime Rib of Angus Beef**

*Herb Salt Crusted Beef, Slow Roasted to Medium Rare, Bourguignonne Jus,  
Horseradish Twice Baked Potato*

### **Rabbit Loin**

*Iacopi Farm White Butter Beans, Sweet Potato,  
Thyme, Natural Jus*

### **Olive Oil Poached Ocean Trout**

*Toasted Wild Rice, Radishes, Herb Salad*

*~Buttermilk Mashed Potatoes to be Served Family Style~*

## *Dessert Course*

### **Dark Chocolate Coupe**

*Cardamom Vanilla Cream, Orange Confit, Honey Puffed Wheat*

### **Ginger Spiced Panna Cotta**

*Lemon Verbena Pear Consommé, Poached K&J Orchard Pear*

### **County Line Farms Pumpkin Tartlet**

*Maple Ice Cream, Toasted Marshmallow, Candied Pecans*