

THANKSGIVING

2018

C H O I C E O F

Gathered Greens
Smoked Almonds | Aged Goat Cheese
Preserved Cherries | Lemon

Caramelized Sweet Potato Soup
Black Pepper Marshmallow | Ginger

Roasted Garlic Gnudi
Buttery Pumpkin Broth | Pecorino | Thyme

C H O I C E O F

Faroe Island Salmon
Toasted Grains | Butternut Squash | Braising Greens
Lemon – Caraway Gastrique

Braised Beef Short Ribs
Rosemary Spoonbread | King Oyster Mushrooms
Roast Heirloom Cauliflower | Red Wine Jus

Brined & Roast Local Turkey
Whipped Potato | Chestnut-Brioche Stuffing
Honey Glazed Squash | Cranberry Compote | Giblet Pan Sauce

C H O I C E O F

Petite Apple Tart
New England Cheddar Streusel
Brown Butter Apples | Cinnamon Gelato

Delicata Squash Cake
Whipped Mascarpone | Raisin Puree | Candied Hazelnuts

Chocolate Pudding
Dark Chocolate Ganache | Local Cream | Cocoa Nibs

Three Course Thanksgiving Menu | 59
Child's Thanksgiving Dinner | 16