Give Thanks

Choice Of

Wild Rice & Heirloom Lettuce Salad
pomegranate seeds, aged goat cheese, roasted pears

Parsnip Crème Soup
porcini mushroom powder, guanciale, brown bread croutons

Buttercup Squash Gnudi
sautéed kale, toasted pine kernels, pecorino

Choice Of

Pan Seared Salmon
celery root puree, broccoli rabe, roasted crimson grapes, saba

Maple Glazed Pork Loin Chop
roasted Brussels sprouts, smokehouse bacon, apples, toasted walnuts

Brined & Roasted Local Turkey
whipped potato, chestnut-brioche stuffing, honey glazed squash, cranberry compote, turkey pan sauce

Roasted Petite Cauliflower
ras el hanout, whipped yogurt & tahini, cherry chermoula

Choice Of

“Pumpkin Pie”
whipped pumpkin cheesecake, cinnamon sugar pie crust, raisin puree

Dark Chocolate Bread Pudding
toffee, smoked apricots, hazelnut gelato

Rooftop Honey Pot de Crème
white chocolate honeycomb, bee pollen, salted caramel cremeux

Three Course | 70
With Wine Pairings | 105