



THANKSGIVING MENU

adults -109

kids - 59

(kids menu includes soup or salad, turkey entrée & dessert buffet)

starters

oysters

lemon wedge, mignonette, *by half dozen MP*
add ossetra caviar 18

cheese & charcuterie

daily chef selection of assorted cheeses, trio of cured meats, accompaniments 42

for the table

peppadew peppers

prosciutto, date goat cheese, balsamic glaze

olive medley

citrus herb marinade, pepperoncini

mushroom arancini

truffle crème fraîche

soup

choice of:

maine lobster bisque

cognac cream, aji panca, chives

autumn squash soup

toasted pepitas, beet powder, olio verde

salad

choice of:

poached pear

endive, radicchio, toasted walnut, tarragon-champagne vinaigrette, saba

mixed green

blood orange, dry cured olives, roasted red peppers, marcona almonds, manchego, roasted garlic vinaigrette

entrée

choice of:

traditional roast turkey

potato purée, herb stuffing, cranberry chutney, green beans, turkey gravy

espresso braised beef short rib

sweet potato hash, roasted pearl onion, broccolini, gremolata, short rib jus

loch duart salmon

beluga lentils, celeriac purée, celery & herb salad, sherry-brown butter vinaigrette

orange bitter roasted delicata squash

wild rice pilaf, crispy brussels sprouts, huckleberry

dessert buffet

pumpkin, apple & pecan pie
assorted cookies & desserts