

Thanksgiving

THURSDAY NOV 23

APPETIZER

ITALIAN BURRATA

Fennel Jam, Black Kale, Seasonal Fruit, Focaccia, White Balsamic Vinaigrette

BEET SALAD

Golden Beets, Baby Carrot, Herbed Goat Cheese, Honeycrisp Apple, Watercress, Pistachio, Tarragon Vinaigrette

ESCARGOT

Lemon Garlic Butter

SQUASH VELOUTÉ

Quice, Poached Pear, Sage, Maple Crème Fraiche

BABY KALE SALAD-DELICATA SQUASH

Delicata Squash, Honey Crisp Apple, Blue D'Auvergne, Pumpkin Seed, Pomegranate Vinaigrette

WILD MUSHROOM RISOTTO

Parmesan Croutons, Port Reduction, Sage

ENTRÉE

TURKEY

Sous Vide Breast, Stuffed Leg, Candied Brussels Sprouts, Sage Dressing, Sweet Potato Puree, Cranberry Chutney

GRILLED SALMON

Signature Ratatouille, Arugula, Balsamic Drizzle

PAN SEARED SCALLOPS

Chestnut Puree, Baby Turnip, Sauce Agrodolce

BEEF BOURGUIGNON

Red Wine Braised Short Rib, Roasted Button Mushrooms, Pearl Onions, Lardons, Glazed Carrots, Pomme Purée
Red Wine Jus

STEAK FRITES

Char Grilled 10oz Center Cut NY Strip, Maitre D' Butter, Pommes Frites

DESSERT

APPLE CAKE

Salted Caramel, Candied Walnut

CRANBERRY ORANGE BREAD PUDDING

Sauce Suzette, Maple Chantilly

PUMPKIN CHEESECAKE

Spiced Creme Fraiche, Candied Pecans

KIDS MENU \$35

CHICKEN FINGERS AND FRIES

MACARONI AND CHEESE W/BROCCOLI

TURKEY WITH MASH POTATO

KIDS DESSERT

Vanilla or Chocolate Ice Cream with Whipped Cream and Maraschino Cherry

\$90 PER PERSON
PLUS 7% TAX AND 20%
GRATUITY

CHEF DE CUISINE
MIKE BURGIO

P I S T A C H E