

# Thanksgiving

THURSDAY NOV 28

## APPETIZER

ONION SOUP GRATINEE  
with Gruyère Cheese

ITALIAN BURRATA  
Fennel Jam, Watercress, 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  
Pear, Sage, Maple Crème Fraiche

BABY KALE SALAD-DELICATA SQUASH  
Honeycrisp Apple, Bleu d'Auvergne, Pumpkin Seed, Pomegranate Vinaigrette

WILD MUSHROOM RISOTTO  
Parmesan Croutons, Port Reduction, Sage / add Truffle

## ENTRÉE

TURKEY  
Sous Vide Breast, Stuffed Leg, Candied Brussels Sprouts, Sage Strata,  
Sweet Potato Purée, Cranberry Chutney

PAN SEARED SEABASS  
Farro Salad from Branzino, Blood Orange Vinaigrette

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

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

SALMON  
Grilled, Ratatouille, Arugula, Balsamic Drizzle

## DESSERT

PUMPKIN CHEESECAKE  
Cinnamon Chantilly, Pecan Crumble, Maple Glaze

APPLE CRANBERRY TART  
Pâte Sucrée, Brown Butter Crumble

CHOCOLATE TOWER  
Almond Cake, Berry Coulis

## 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 TAX AND 20% GRATUITY

**P I S T A C H E**

CHEF DE CUISINE  
MIKE BURGIO