

# Thanksgiving

THURSDAY NOV 24

## APPETIZER

ITALIAN BURRATA-SEASONAL FRUIT  
Fennel, Pickled Red Onion, White Balsamic, Prosciutto Crumble

BEET SALAD-GOLDEN BEETS  
Baby Carrot, Herbed Goat Cheese, Honeycrisp  
Apple, Watercress, Pistachio, Tarragon Vinaigrette gf, veg

## ESCARGOT

SQUASH VELOUTÉ-QUINCE  
Sage, Maple Crème Fraiche

BABY KALE SALAD-DELICATA SQUASH  
Honeycrisp Apple, Blue D'Auvergne, Pumpkin Seed, Pomegranate Vinaigrette

WILD MUSHROOM RISOTTO  
Parmesan Croutons, Port Reduction, Sage

## ENTRÉE

TURKEY-SOUS VIDE BREAST  
Stuffed Leg, Brussel Sprout Chestnut Hash,  
Sage Dressing, Sweet Potato Puree, Cranberry Chutney

HALIBUT VERONIQUE  
Celery Root Purée, Celery Batons, Fennel, White Grapes, Fine Herb Vin Blanc

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, Maître D' Butter, Pommes Frites

## DESSERT

PUMPKIN POUND CAKE  
Spiced Chantilly, Pecan Crumble, Maple Glaze, Cinnamon Ice Cream

APPLE CAKE  
Creme Anglaise, Walnut Sauce, Vanilla Ice Cream

CHOCOLATE LAYER CAKE  
Raspberry Coulis, Pistachio Ice Cream

## KIDS MENU KIDS \$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

\$85 PER PERSON  
PLUS TAX AND 20% GRATUITY

CHEF DE CUISINE  
MIKE BURGIO

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