

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 HALIBUT
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

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 TAX AND 20% GRATUITY

P I S T A C H E

CHEF DE CUISINE
MIKE BURGIO