

## **Thanksgiving 2020**

### **Appetizers**

#### Roast Pumpkin and Leek Soup

Garnished with fried leeks and toasted pepitas -6

#### Seared Smoked Pork Belly

Apples, Pineland Farm cheddar grits, baby arugula - 9

#### Roasted Brussel Sprouts

Butternut squash, golden raisins, Lakins Gorges Opus 42, pickled shallots -9

#### Holiday Crostini

Roasted butternut squash, cranberry, goat cheese-8

#### Duck Confit

Poached pear, candied pecans, frisee, cranberry vinaigrette -12

### **Salads**

#### Harvest Salad

Dried cranberries, bleu cheese, toasted pecans, baby greens, tomato and cucumber-8

#### Farro Salad

Roasted baby kale, Brussel sprout leaves, spiced walnuts, apples and maple vinaigrette-8

#### Caesar Salad

Crisp romaine, garlic croutons, Caesar dressing,

pecorino Romano and anchovies-6

## **Entrees**

### **Farm Fresh Roast Turkey**

Sundried cranberry, pecan and sage stuffing and homemade gravy -30

### **Cider Brined Roast Berkshire Pork Loin**

Local apple, dried cranberry, sage, rosemary and calvados glace viande-26

### **Slow Roasted Beef Tenderloin Diane**

Crimini mushrooms, shallot, Dijon mustard, brandy, espagnole-35

### **Pan Seared Pecan Haddock**

Maple-bourbon butter -28

### **Stuffed Delicata Squash**

Quinoa, cashews, apples, currants, herbs, maple syrup-24

### **Seafood Trio Encroute**

Maine lobster meat, sea scallops, gulf shrimp, lobster sauce - 40

### **Pumpkin Risotto**

Creamy risotto, roasted pumpkin, dried cranberries, pepitas, crispy kale -24