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