

Thanksgiving 2022

Three Course Prix-Fixe Menu \$65/person

STARTERS - select one

BUTTERNUT SQUASH SOUP

cranberry gastrique, candied pepitas

CAESAR SALAD

*crisp romaine, garlic croutons, pecorino Romano,
anchovies*

HARVEST SALAD

*dried cranberries, bleu cheese, toasted pecans, baby
greens, tomatoes, cucumbers, balsamic vinaigrette*

JUMBO SHRIMP COCKTAIL

house made cocktail sauce, lemon

ROASTED BRUSSELS SPROUTS

*Delicata squash, barrel-aged rum soaked raisins,
walnuts, apples, pickled red onion*

ANGELS ON HORSEBACK

*Bacon-wrapped oysters, remoulade,
pomegranate reduction*

ENTRÉES - select one

ROASTED FARM FRESH TURKEY

*turkey sausage, apple, cranberry and sage stuffing, gravy,
mashed potatoes, butternut squash purée, roasted root vegetables*

ROASTED PORCHETTA

*pork roast stuffed with fennel, apples & lemon apple sauce,
mashed potatoes, butternut squash purée, roasted root vegetables*

ROASTED BEEF TENDERLOIN DIANE

*crimini mushrooms, shallots, Dijon mustard, brandy, espagnole,
mashed potatoes, butternut squash purée, roasted root vegetables*

BAKED ATLANTIC HADDOCK

*sharp Cabot cheddar, sour cream, herbed cracker crumbs,
mashed potatoes, butternut squash purée, roasted root vegetables*

MUSHROOM RISOTTO

wilted baby kale, roasted cherry tomatoes, basil, pecorino Romano, pine nuts

DESSERTS - select one

PUMPKIN PIE

whipped cream

NY STYLE CHEESECAKE

Pecan Pie sauce, whipped cream

APPLE CRISP

whipped cream

CHOCOLATE GANACHE CAKE

strawberry sauce, whipped cream