



Thanksgiving

Amuse-Bouche

Cider-Poached Pear

whipped cardamom chevre | candied pecan | maple gastrique

Starters

Heirloom Beets

roasted honey baby carrots | smoked feta | spiced cider vinaigrette | candied pecans

Roasted Butternut Squash Bisque

brown butter | toasted pumpkin seeds | sage oil | crème fraîche

Endive & Bibb Salad

honeycrisp apple | shaved fennel | aged sherry vinaigrette | goat cheese crumble

Cream of Foraged Mushroom Soup

wild mushrooms | pinot noir reduction | fennel pollen

Interlude

Heritage Turkey

sage-and-cornbread stuffing | roasted garlic mashed potatoes | haricots verts |
cranberry
mustarda | pan gravy

Dry Aged Berkshire Pork Chop

apple-fennel slaw | whipped sweet potatoes | spiced maple & fig jus

Pan Seared Duck Breast

wild rice pilaf | oak smoked heirloom carrots | celeriac puree | cherry-port reduction

Autumn Gnocchi

(vegetarian) asiago gnocchi | autumn root vegetable velouté | spiced pepitas | arugula
microgreens

Faroe Island Salmon

roasted root vegetables | braised leeks | brown butter—hazelnut crust | fennel lemon
vinaigrette

Finale

Classic Pumpkin Pie

maple whipped cream | candied pecan crumble

Spiced Apple Tart

salted caramel | vanilla bean ice cream

Carrot Cake

cardamom vanilla icing | creme anglaise

Flourless Chocolate Torte

fresh berries | maple whipped cream

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please kindly notify our staff about any allergies you may have .