



## THANKSGIVING MENU 2016 | 65 per person

(Wine pairings available upon request)

### Amuse Bouche

**Smoked Salmon** – crème fraiche, caviar, brioche  
**Truffle Potato Soup** - chive  
**Smoked Hen Croquette** – Herb aioli

### Appetizers

**Arroz a la Plancha** – cauliflower, acorn squash, idiazabal cheese  
**Warm Roasted Pumpkin Salad** – pumpkin seeds, Roquefort vinaigrette, frisee, endive  
**Venison Carpaccio** – Mache, truffle oil, sea salt

### Entrees

**Free Range Amish Turkey** – slow roasted breast, roasted apple & sausage stuffed roulade, pomme puree, cranberry giblet jus  
**Whole Roasted Lobster** – fine herb polenta, Mornay sauce, sautéed greens  
add: sea urchin | 20  
**Roasted Leg of Lamb** – smoked cauliflower puree, chanterelles, frisee, panadera, rosemary garlic jus  
**Wild Mushrooms** – herb ricotta, poached egg  
add: truffles | 20

### Additional Sides | 6

**Shaved Brussels Sprout** – Applewood bacon  
**Roasted Pumpkin & Sweet Potato** – brown butter & sage  
**Pomme Puree**  
**Autumn Green Gratin** – béchamel, breadcrumb  
**House Made Fries** – Herb sea salt

### Desserts

**Apple Crumble** – vanilla ice cream  
**Pumpkin Cheesecake** - ginger snap, butterscotch ice cream  
**Pecan Pie Sundae** – chocolate chips, bourbon ice cream, pecan brittle

Executive Chef: Nicholas McCann

Consuming raw or undercooked fish, shellfish, eggs, or meat increases the risk of food borne illnesses.