



THANKSGIVING

# M E N U

THURSDAY, NOVEMBER 26, 2015

2PM-7PM | 3-COURSES | \$70/ADULTS | \$35/KIDS\*

BAVARIAN MULLED WINE \$9

## FIRST COURSE

### *Winter Squash Velouté*

sage crèmeux, honey poached cranberry

or

### *Caramelized Nantucket Bay Scallops*

pumpkin, baby kale, fall citrus, spiced maple vinaigrette

or

### *Thyme Roasted Quail*

creamed leeks, crispy bacon, quince confit

## SECOND COURSE

### *Herb-Roasted Turkey Breast*

crispy leg, cornbread pudding, heirloom carrots, porcini gravy

or

### *Prime Rib Roast*

root vegetable tart, shallot bordelaise

or

### *Braised Cavolo Nero Ravioli*

celery root, winter truffle, forged mushroom

## DESSERT

### *Pumpkin Mousse*

sunflower brittle, spiced ginger cake, tahitian vanilla cream

or

### *Pecan Tart*

chocolate ganache, salted caramel, bourbon ice cream

\* Kids 12 & under

