



Thanksgiving 2017

\$45 per person

STARTERS

BUTTERNUT SQUASH & HONEY CRISP APPLE BISQUE

cinnamon crème fraiche

NEW ENGLAND CLAM CHOWDER

fingerling potatoes, Neuskies bacon, vegetables, hearty herbs + cream

CRISPY BRUSSEL SPROUTS

pancetta nuggets, roasted sesame, honey-chili glaze + puffed rice

WARM ARTICHOKE, PIMENTO + SPINACH DIP

roasted sweet garlic, parmesan + toasts

ROASTED PORTOBELLO + ARUGULA FLATBREAD

whipped ricotta, asiago, pecorino + white truffle oil

BRAISED DRY AGED BEEF MEATBALLS

tomato sauce, pesto, pine nuts + ciabatta

CHAMP CROQUETTES

stuffed with rasher bacon, wexford cheddar, scallions +
ladled with jameson's whisky cream sauce

FARM SALAD

grilled asparagus, roasted gem cherry tomatoes + satur farm greens

ARUGULA + SHAVED BEETS SALAD

coach farms goat cheese, shaved fennel, candied walnuts + cara cara orange

MAINS

ROAST ORGANIC VERMONT TURKEY

sliced breast, apple, sage & cornbread stuffing, haricots vert, champ potatoes
madeira scented pan gravy, orange-brandy cranberry chutney

PAN ROASTED ORGANIC ALASKAN KING SALMON

porcini barley risotto

SLOW ROASTED PRIME RIB OF BEEF

potato champ, autumn vegetables, au jus
king cut available- \$6 supplement

GRILLED BERKSHIRE PORK CHOP

mulling spice brined, depiero's apple cider-mustard sauce

MARKET FISH OF THE DAY

CHEF'S VEGETARIAN OFFERING

upon request

DESSERT

selection of traditional pies with fresh whipped double cream,
vanilla & icing sugar

SIDES \$6

sautéed garlic spinach

grilled asparagus

mashed sweet potatoes with marshmallows, pecans & pineapple
mac and cheese (plain, pancetta or mushroom)