

Thanksgiving Day Menu

First Course (Choice of)

MARKET GREENS WITH FALL VEGETABLES

SIDE STRIPE PRAWN BISQUE WITH ROASTED SALSIFY

DUCK & PORK PATE WITH SICILIAN PISTACHIOS,
APPLE & CELERY ROOT

Second Course (Choice of)

POTATO GNOCCHI WITH WHITE TRUFFLE (Supplement)

CELERY ROOT & BLACK TRUFFLE AGNOLLOTTI

PAPPARDELLE WITH BRAISED DUCK,
BLACK OLIVE & RICOTTA SALATA

SALT COD MEZZALUNA,
HORSERADISH & BUTTERBALL POTATOES

Third Course (Choice of)

ORGANIC EBERLY FARMS TURKEY

30 DAY DRY AGED RIBEYE OF BEEF

LOCH DUART SALMON

*WITH TRIMMINGS

Dessert (Choice of)

PUMPKIN PIE,
PICKLED CRANBERRY JAM & TOASTED MARSHMALLOW ICE CREAM

CHOCOLATE CUSTARD,
ALMOND BARK & SPICED PEAR SORBET

APPLE CIDER DOUGHNUTS,
BUTTERSCOTCH & SWEET RICOTTA ICE CREAM

Price Fix of \$115