



## THANKSGIVING 2019

### APPETIZERS

**curry cauliflower soup**

roasted scallop, kefir lime, lemongrass, curry oil

**little gem salad**

gorgonzola, pomegranate, persimmons, dates, walnuts, balsamic vinaigrette

**roasted delicata squash**

burrata, brown butter, guanciale almond crumble

**chili marinated grilled prawn cocktail**

harissa cocktail sauce, avocado

### ENTRÉES

**organic heritage turkey**

roasted root vegetables, sweet potato mash, natural gravy

**braised short ribs**

anson mills polenta, porcini red wine sauce, horseradish gremolata

**grilled striped bass**

fennel braised in sambuca, olives, fennel pollen

**pappardelle pasta**

wild mushroom ragu, shaved black winter truffle

### DESSERTS

**pumpkin cheesecake**

pumpkin seed brittle, whipped cinnamon cream

**cranberry apple bread pudding**

salty caramel ice cream

**chocolate pecan cake**

candied tangerine, raspberries

\$110