



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