



Thanksgiving Day
CHEF'S tasting Menu
Thursday November 22nd 2018
1pm-6pm
\$45 PER PERSON

APPETIZERS

ROASTED BEET SALAD

GOAT CHEESE CROQUETTE, TARRAGON, FRISEE,
CORIANDER VINAIGRETTE

CURRIED PARSNIP BISQUE

MINT CRÈME FRAICHE

Entrees

TRADITIONAL TURKEY DINNER

HEIRLOOM BABY CARROT, BRUSSELS SPROUTS, WHIPPED POTATO
CORN BREAD STUFFING,
CRANBERRY- FIG SAUCE, TRADITIONAL GRAVY

BUTTERNUT SQUASH AGNOLOTTI

BLACK TRUMPET MUSHROOMS, LEEKS, MACOMBER TURNIPS, CIDER
BUTTER

Dessert

PUMPKIN BREAD PUDDING

MOLASSES WHIPPED CREAM, VANILLA GELATO