



## THANKGIVING DAY DINNER

\$55 per person

### STARTER

#### ROASTED PERSIMMON AND AUTUMN GREENS

toasted walnuts, goat cheese + oro blanco grapefruit vinaigrette

#### CHESTNUT AND WHITE BEAN SOUP

crisp pancetta + marjoram

### ENTREE

#### ROASTED ORGANIC TURKEY

thyme + shallot brined house-made giblet gravy

#### YUKON GOLD MASHED POTATO

buttermilk + roasted garlic

#### TRADITIONAL CORNBREAD STUFFING

fennel, sage + toasted pecans

#### ROASTED HONEY NUT SQUASH

maple syrup + sweet cream butter

#### HARICOT VERTS

caramelized shallot + parsley

#### CRANBERRY RELISH

tangerine zest + cinnamon

### DESSERT

*\*choice of one*

#### PUMPKIN CRÈME BRÛLÉE

pistachio sponge + salted caramel ice cream

#### BOURBON PECAN PIE

spiced caramel sauce + eggnog ice cream