



Thanksgiving Dinner*

November 26, 2020

APPETIZERS

Pumpkin Soup

Miso bacon, pumpkinseed oil

Kale and Apple Salad

Candied pepitas, pickled cranberries, cider vinaigrette, parmesan

Crab Cake

Harissa aioli, celery root, preserved lemon

Crispy Duck Confit Leg

Cranberry BBQ, grilled cabbage

Mixed Greens

Shaved vegetables, buttermilk ranch dressing

Braised Shortrib

Celery root puree, roasted shallot

ENTREES

New England Farm Style Turkey Dinner

Cornbread-apple stuffing, smashed potato, green beans, cranberry-orange compote
56.

Potato-Crusted Cod

Sweet corn, bacon chowder

52.

Seared Scallops

Beet risotto, mustard greens, bacon vinaigrette

62.

Butternut Squash Agnolotti

Parsnip puree, brown butter, brussels sprouts

49.

Cider-Brined Pork Chop

Sweet potato mash, kale, roasted grape jus

56.

Black Angus Steaks

Hanger Steak	10 oz.
Strip Loin	12 oz.
Bone-In Rib Eye	20 oz.
Filet Mignon	10 oz.

Smashed potato, green beans, red wine reduction, chimichurri
65.

DESSERTS

Apple Crisp

Chocolate Pot de Crème

Carrot Cake

Pumpkin Tiramisu

Ice Cream & Sorbet

*Menu subject to change. Your meal includes an appetizer, entrée, and dessert
Before placing your order, inform your server if anyone in your party has a food allergy. Gluten-free menus are available.