



Thanksgiving Dinner 2025

3 Courses - \$95

FIRST COURSE

CHOICE OF:

ROASTED BUTTERNUT SQUASH SOUP

brown sugar pecans, pomegranate

CAESAR SALAD

crispy romaine hearts, toasted bread crumbs, cured egg yolk, parmesan

ESCARGOT

cremini mushroom, garlic herb butter

PORK BELLY CASSOULET

braised pork belly, black eyed peas, citrus pistou

RAW BAR ADD ONS

oysters on the half shell $\,\mid\,$ shrimp cocktail +\$23 $\,\mid\,$ tuna tartare +\$22 half dozen +\$32 \mid dozen +\$60

SECOND COURSE

CHOICE OF:

TURKEY BALLOTINE

sweet potato puree, haricot verts, cranberry sauce, turkey gravy

ROASTED CHATEAUBRIAND

pommes puree, bacon sherry glazed brussels sprouts, veal jus

TROUT ALMONDINE

haircot verts, toasted almonds, beurre noisette

ROASTED MUSHROOM BOURGUIGNON

porcini broth, morning dew mushrooms, pommes puree

THIRD COURSE

CHOICE OF:

PUMPKIN CHEESECAKE

APPLE PIE

vanilla ice cream

CHOCOLATE PECAN BOURBON PIE

bourbon maple whipped cream

A LA CARTE SIDES \$12 (SERVE 2)

BACON SHERRY BRUSSELS SPROUTS | SAUTEED HARICOT VERTS CANDIED WINTER SQUASH | WHIPPED POTATOES | SAGE STUFFING









Thanksgiving Dinner at Home

Place your order <u>here</u> by Monday, November 24

PROTEIN (SERVES 2-4)

ROASTED TURKEY BALLOTINE

3lbs - \$110

deboned whole turkey with prosciutto, turkey sausage, sauteed greens

ROASTED BEEF CHATEAUBRIAND

3lbs - \$195

SIDES (SERVES 2-4)

WHIPPED POTATOES

1 quart - \$20

TURKEY GRAVY

1 pint - \$15

SAGE STUFFING

1 quart - \$22

CRANBERRY SAUCE

1 pint - \$15

CANDIED WINTER SQUASH

1 quart - \$18

BACON SHERRY BRUSSELS SPROUTS

1 quart - \$18

PARKER HOUSE ROLLS

set of 8 - \$20

WHOLE PIES

CHOCOLATE PECAN BOURBON - \$35

APPLE PIE - \$35

PUMPKIN CHEESECAKE - \$42

ADD ONS

CHEESE & CHARCUTERIE PLATTER \$105

cured and smoked meats, assorted artisan cheeses, olives, pickled vegetables, dried fruits, nuts, assorted breads and crackers (serves 4-6)

CAESAR SALAD KIT \$40

romaine lettuce, parmesan cheese, croutons, caesar dressing (serves 2-4)

GEM SALAD KIT \$40

silver stream farms gem lettuce, roasted delicata squash, pomegranate, herbed buttermilk dressing (serves 2-4)



