



# Thanksgiving MENU

## *First course*

*Thanksgiving basket of viennoiserie*

### **AUTUMN ARUGULA SALAD**

butternut squash, cranberries, pumpkin seeds, feta, croutons, organic goat cheese dressing

### **MUSHROOM SOUP**

white truffle foam

### **BUTTERNUT SQUASH RAVIOLI**

sage and brown butter

### **BAKED PUMPKIN**

stuffed with squash, homemade focaccia, gruyère cheese, parmesan cream

### **CELERY ROOT SALAD**

black truffles, seared tuna, lemon thyme

## *Second course*

### **GRILLED SALMON**

butternut squash purée, farm apple cider reduction, sautéed kale, hen-of-the-woods mushrooms, fried kale

### **TRADITIONAL TURKEY DINNER**

white & dark meat, stuffing, creamy mashed potatoes, baby carrots, mushroom foie gras gravy

### **SHORT RIBS**

celery root purée, tri-color baby carrots, farm turnips

## *Third course*

### **SOCIAL CHOCOLATE DOME**

chocolate mousse, hazelnut dacquoise, hazelnut crèmeux, chocolate tuile, dark chocolate glaze

### **PUMPKIN CHEESECAKE**

sweet dough

### **TWICE BAKED APPLE CRISP**

housemade vanilla ice cream

### **SELECTION OF HOUSEMADE GELATO OR SORBET**

## **\$75/PER PERSON**