



THANKSGIVING MENU



First course

THANKSGIVING BASKET OF VIENNOISERIE

BUTTERNUT SQUASH RAVIOLI

brown butter, nutmeg, sage

GRANDMA'S RICOTTA GNOCCHI

caramelized butternut squash, brown butter, crispy sage

FALL HARVEST SALAD

KK Farm fall lettuce mix, dried cranberries, roasted butternut squash, pumpkin seeds, pomegranate dressing

BAKED MAC & CHEESE

sharp cheddar, velvety chestnut veloute, creme fraiche, chives

Second course

GRILLED SALMON

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

ORECCHIETTE

mushrooms & Sabatino black truffle cream

TRADITIONAL TURKEY DINNER

white turkey breast & roasted turkey leg, cornbread stuffing, sweet potato puree, brussels sprouts, string beans, cranberry sauce, gravy

RED WINE BRAISED BONELESS SHORT RIBS

creamy polenta, broccoli rabe, cipollini onion

MAPLE & THYME GLAZED SALMON

grilled butternut squash, roasted sweet potato, brussels sprouts, sweet red pepper, cider reduction

FRESH ORECCHIETTE

black truffle cream, wild mushrooms, parmigiano reggiano

Third course

OLD FASHIONED BAKED APPLE CRISP

vanilla bean gelato, caramelized granny smith apples, oats, cinnamon

PUMPKIN CHEESECAKE

gingersnap cookies, whipped mascarpone cheese

CHOCOLATE DELIGHT

hazelnut mousse, feuilletine, chocolate cake, hazelnut gelato

PEAR & CRANBERRY TART

almond cream, meringue

\$75/PER PERSON

