

Thanksgiving menu

FIRST COURSE

Roasted Parsnip & Apple Bisque
mint oil | 5 spice hazelnuts
| truffle croutons

Artisinal Greens Salad
dried cranberries | local apples
| chevre | apple cider vinaigrette

Butternut Squash Flatbread
bechamel | bacon | leek
| fontina | sage

MAIN COURSE

Parkerhouse Rolls
cultured butter

Maple Brined Turkey Breast
leek, pear & chorizo dressing |
pan gravy | green bean casserole
| buttermilk mashed potato
| cranberry chutney

Pan Seared Halibut
roasted root vegetable
"ratatouille" | hazelnut romesco
| evoo | herbs

Butternut Squash Ravioli
pumpkin veloute | compressed
pear | rapini | spiced pepitas
| truffle

DESSERT

Chocolate Pecan Bourbon Tart
chantilly | chocolate shavings

Apple Crumb Pie
vanilla bean ice cream
| NYS cheddar cheese wedge

Offered at \$80 Per Person

(plus tax & gratuity)

Children's Menu Available

(Ages 4-12)