



Thanksgiving Dinner

À LA CARTE MENU



Appetizers

BAKED BRIE ^V

Cranberry, Walnut, Honey

\$17

FALL SQUASH ^{VE}

Farro & Brussel Sprouts, Arugula, Carrots, Pine Nuts, Dried
Cherries, Charred lemon Vinaigrette

\$16



ROASTED CAULIFLOWER BISQUE

Curried Chickpeas & Bay Scallops

\$16

Main Dishes

MAINE LOBSTER STEW WITH CIDER & THYME

Creamed Leeks, Celery, Tomato

\$52

MAPLE GLAZED TURKEY ROULLADE

Turkey Confit, Slow Braised Greens, Corn Bread Wild Mushroom
Dressing

\$38

STUFFED ROASTED EGGPLANT

Plantain, Roasted Tomatoes, Pearled Onions, Wild Mushrooms,
Beluga Lentils

\$32

Sweet

PUMPKIN CRÈME CARAMEL

Spiced Cake Crumble, Praline Crisp

\$12

ROASTED PEAR & RAISIN CRISP

House Granola, Citrus Whipped Cream

\$12



(V) vegetarian (VE) vegan (GF) gluten free (DF) dairy free

°Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 20% service charge will be automatically applied.