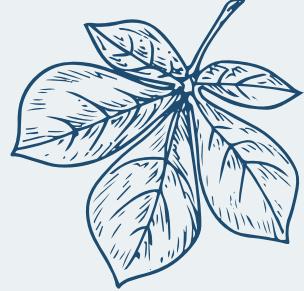


Thanksgiving Dinner

À LA CARTE MENU



Appetizers

BAKED BRIE V

Cranberry, Walnut, Honey

\$17

FALL SQUASH VE

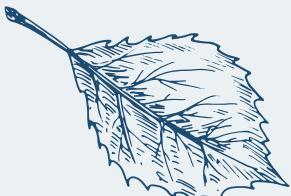
Farro & Brussel Sprouts, Arugula, Carrots, Pine Nuts, Dried Cherries, Charred lemon Vinaigrette

\$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 CARMEL

Spiced Cake Crumble, Praline Crisp

\$12

ROASTED PEAR & RAISIN CRISP

House Granola, Citrus Whipped Cream

\$12

cc

(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.