



THANKSGIVING 2020 | \$90 PER PERSON

OFFERING

CHILLED OYSTERS

green apple gelee and tarragon

FIRST COURSE

(CHOOSE ONE)

CHICORY SALAD

bayley hazen blue cheese

HONEYNUT SQUASH SOUP

poached lobster and crème fraiche

SECOND COURSE

(CHOOSE ONE)

ROASTED HERITAGE TURKEY

confit of leg and cranberry compote

BEEF WELLINGTON

prime filet, wild mushroom duxelle, sauce bordelaise

ORA KING SALMON

brussels sprouts, baby carrots, riesling jus

FOR THE TABLE

POMME PUREE

TRADITIONAL STUFFING

ROASTED ROOT VEGETABLES

PUMPKIN PIE

ginger whipped cream and candied walnuts

DESSERT

HONEYCRISP APPLE PIE

vanilla bean ice cream and bourbon caramel