



## **Thanksgiving 2021 Menu**

\$75.00 per person

### **Bread Service:**

Oversized Popovers | Herbed Duck Fat Butter | Natural Jus

### **Salads**

*Choice of One:*

#### **Chef's Seasonal Salad**

Granny Smith Apples | Craisins | Stilton  
Candied Walnuts | Radicchio | Apple Cider Vinaigrette

#### **House Salad**

Gathered Greens | Cucumbers | Shredded Carrots | Radish  
Brioche Crouton | Balsamic Vinaigrette

### **Starters**

*Choice of One:*

#### **Butternut Squash Bisque**

Coconut Cream | Toasted Pumpkin Seeds

#### **Yorkshire Pudding**

Cabernet Braised Short Rib | Melted Cheddar Curds  
Brunoised Roasted Root Vegetables

#### **Bacon Wrapped Sea Scallops**

Ginger Maple Glaze | Blueberry Compote | Crispy Fried Leeks

### **Main Courses**

*Choice of One:*

#### **Center Cut Prime Rib**

Roasted Garlic & Boursin Mashed Potatoes | Roasted Winter  
Vegetables | Horse Radish Cream | Natural Jus

#### **Cider Brined Roasted Turkey**

Butternut Squash | Cranberry Walnut Sage Sausage Stuffing  
Green Beans Amandine | Turkey Gravy

#### **Grilled Halibut Filet**

Mascarpone Sweet Potato Puree | Roasted Carrots  
Pickled Beets and Bermuda Onions | Citrus Beurre Blanc  
Pistachio Gremolata

#### **House Made Gnocchi**

Pomodoro Sauce | Lemon Basil Whipped Ricotta  
Garlicky Grilled Sour Dough Points

### **Desserts**

*Choice of One:*

#### **Pumpkin Pie**

Cinnamon Chantilly | Maple Shortbread | Toasted Pepitas

#### **Apple Crisp**

Caramel Crème Anglaise | Apple Chip

#### **Flourless Chocolate Cake**

Fudge Sauce | Dried Fruit Chutney | Picked Mint