



Thanksgiving Menu 2017

Please order by Weds 11/15 for pickup or delivery on Wednesday 11/22.

Dinner (pricing based on orders of 8+ servings)

Mandala Farm turkey, dry-brined, stuffed, and ready to roast, \$10/lb.

Cranberry sauce with orange and port, \$10/pint

Stuffing with wild mushrooms and herbs, \$5/serving.

Stuffing with garlic sausage, persimmon, and cornbread, \$5/serving.

Spiced roasted butternut squash with pumpkin seeds, \$5/serving

Sweet potato soufflé with savory granola, \$6/serving

Buttermilk mashed potatoes, \$4/serving

Mustard-roasted green beans with crispy shallots, \$5/serving

Brussels sprouts with bacon and toasted almonds, \$6/serving

Mixed greens with radishes, carrots, and mustard vinaigrette, \$6/serving

Classic butter rolls with Maine sea salt, \$18/dozen

Desserts

Maple pumpkin pie, \$24

Apple crumb pie, \$24

Brown butter pecan tart, \$28

Snacks

Cheeses: Florette goat's milk brie, Seal Cove pearl, aged gouda, and Great Hill blue with roasted figs, hot pepper jelly, and crackers, \$45 (serves 6-8)

Cured meats: La Quercia prosciutto, fennel salami, and Newsom's country ham with pickled vegetables, Raye's mustard, and crackers, \$55 (serves 6-8)

Assorted dips (hummus, smoky feta dip, green goddess), \$7/half-pint

Chicken liver mousse pate with pickled cranberries, \$12/half-pint

We make everything from scratch with the best possible ingredients, locally sourced as often as possible.

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