

Teddy & The Bully Bar

THANKSGIVING

THURSDAY, NOVEMBER 23RD, 2023

SERVING 11:30AM - 7:30PM



FOR THE TABLE

TEDDY CORNBREAD
honey butter, blueberry jam

A LA CARTE COURSE

(choose one of the following)

APPLE BUTTERNUT SQUASH BISQUE
toasted pine nuts, coriander oil, compressed red wine apples

WILD MUSHROOM ESCAROLE SALAD
herb sabayon, torn bread, spinach, sherry mustard, balsamic braised onion

CIDER GLAZED BEET SALAD
endive, grapes, picked herbs, apples, watercress, horseradish vinaigrette

ARUGULA CAESAR SALAD
lemon confit, maple croutons, shaved parmesan cheese, pomegranates, roasted garlic vinaigrette

LOBSTER BEIGNET
preserved lemon, bearnaise aioli

ENDLESS CARVING STATION

LEAPING WATERS FARMS ROASTED TURKEY
traditional gravy, giblet gravy, housemade cranberry sauce

CEDAR PLANK WILD SALMON

SLOW ROASTED PRIME RIB
horseradish cream, natural jus

ENDLESS SIDES

CIDER GLAZED HEIRLOOM CARROTS

SAUTÉED MARKET GREEN BEANS

ROASTED WINTER VEGETABLES

CHARRED CAULIFLOWER

GORMAN FARM CREAMED SPINACH

SPAGHETTI SQUASH GRATIN

TEDDY MAC & CHEESE

CARAMELIZED YAMS

WHIPPED POTATOES

TRADITIONAL BRIOCHE STUFFING

DESSERTS

(choose one of the following)

PUMPKIN PIE CRISP
bourbon ice cream

APPLE CROSTATA
calvados gelato, salted caramel

FLOURLESS CHOCOLATE CAKE
pomegranate sorbet, cocoa nib crumble

EGGNOG CREME BRULEE
spiced seasonal berries



\$75 per person / \$32 for Children 12 & under

*Not including beverages, tax, gratuity and 3.5% restaurant surcharge fee
20% gratuity will be added to all parties of 5 or more
Menu Items Subject to Change Based on Availability*