THANKSGIVING

3-Course Prix Fixe Dinner
90 per person

Wine Pairing
40 per person

Appetizers

Apple Walnut Salad
baby kale, red cabbage, dried cranberries, great hill blue, creamy apple cider vinaigrette

Spiced Squash Soup
crème fraîche, toasted pumpkin seeds

Jonah Crab Cakes
romesco, black eye peas, avocado, arugula

Duck & Foie Gras Pâté
orange supreme, pistachio, grilled baguette, citrus herb salad

Supplemental Raw Bar

New England Oysters* 4 ea
cucumber mignonette, cocktail sauce, lemon

Shrimp Cocktail 24
6 chilled shrimp cocktail, cocktail sauce, horseradish, lemon

Smoked Salmon Pâté 18
everything bagel chips, raw shallot, caperberry, marinated baby beets, hardboiled egg, dill

Paired with your choice of:
Mauro Molino, Arneis, Roero, Piedmonte 2022
Domaine Dupeuble, Beaujolais 2022
**Entrées**

**Pasture Raised Local Turkey**
herb roasted breast, dark meat roulade, roasted kombucha squash, chive mashed potatoes, chestnut stuffing, brussels sprouts, orange cranberry compote, turkey gravy

**Kale, Pumpkin & Taleggio Gratin**
thyme shortcrust pastry, hen of the woods, frisée, dijon vinaigrette

**Pan Seared Wild Cod**
thumbelina carrots, haricot verts, parsnip purée, toasted almonds, lemon beurre blanc

**Heritage Breed Pork Chop***
brussels sprouts, apple & bacon hash, matchstick potatoes, apple butter, cider reduction

**12 oz New York Sirloin Steak***
confit garlic & parmesan tartine, caramelized onion marmalade, tomatoes on the vine, horseradish crème

**Paired with your choice of:**
Four Graces, Pinot Noir, Willamette Valley, Oregon 2022
Paul Nicolle, Vieilles Vignes, Chablis 2021

**Dessert**

**Brown Butter Apple Pie**
dalmond sable, apple sorbet, cider molasses, brown butter snow

**Pumpkin Cheesecake**
cheesecake espuma, feuillete caramel crunch, sweet potato crisps

**Bourbon Pecan Ice Cream**

*The Commonwealth of Massachusetts suggests that the consumption of raw or undercooked meat, fish, shellfish, eggs and poultry may be harmful to your health and increase the risk of foodborne illnesses. Before placing your order, please inform your server if a person in your party has a food allergy.*

*Executif chef Nick Deutmeyer  
Sous chefs Rob Giunta, Boone Wilde, Morgan Hôte*