

# THANKSGIVING

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## 3-Course Prix Fixe Dinner

90 per person

## Wine Pairing

40 per person

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## 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

## 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

*Paired with your choice of:*

Mauro Molino, Arneis, Roero, Piemonte 2022

Domaine Dupeuble, Beaujolais 2022





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## 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

almond sable, apple sorbet,  
cider molasses, brown butter snow

### Pumpkin Cheesecake

cheesecake espuma,  
feuilletine caramel crunch,  
sweet potato crisps

### Bourbon Pecan Ice Cream

*Paired with your choice of:*

Casa alle Vacche, Vin Santo del Chianti, Italy 2015

Petit Vedrines, Sauternes, France 2017

EXECUTIVE CHEF *Nick Deutmeyer*

SOUS CHEFS *Rob Giunta, Boone Wilde, Morgan Hôte*

\*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 illness. Before placing your order, please inform your server if a person in your party has a food allergy.