Thanksgiving Dinner 2023

1st Course

Pate Campagne
marinated olives, pickles, whipped ricotta
honey, figs, mustard, baguette

2nd Course

Pumpkin Bisque
creme fraîche, pomegranate, lardon

Winter Beet Salad
roasted and raw beets, black radish, citrus
spiced pepitas, chevre, lola rossa
fine herbs, mustard vinaigrette

Main Course

Herb Roasted Turkey, Candied Ham
potato gratin, cider glazed brussel sprouts
wild mushroom and chestnut stuffing
cranberry quince marmelade

Dessert

Apple Tarte Tatin
cardamom caramel

Sweet Potato Pie
pecorino, sage pecan

Espresso Chocolate Mousse
candied orange mace shortbread cinnamon creme

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 3% admin fee will be added to all checks to help supplement the cost of providing our employees' benefits. Please keep in mind that this is not a gratuity for our hardworking team members.

20% gratuity will be included for all parties of 6 or more