



# Thanksgiving Dinner

2023



## 1st Course

### Pate Campagne

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

## 2nd Course

### Pumpkin Bisque

creme fraiche, 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