



HAPPY T H A N K S G I V I N G

\$155 per adult | \$65 per child (12 and under)

FOR THE TABLE

House-Made Biscuits

Cranberry Rosemary, Sour Cream, Bacon and Onion

APPETIZERS

Butternut Squash Velouté

Miniature Maryland Crab Cake, Fresno Chili Oil

Baby Gem Salad

Pomegranate, Green Apple, Candied Pecan, Goat Cheese
Apple Cider Honey Dressing

Apulia Burrata

Earth & Eats Roasted Baby Beets, Avocado Crema, Fig Vin Cotto, Micro Arugala

ENTRÉES

Roasted Black Heritage Turkey

Chestnut Sage Stuffing, Haricot Vert, Maple Sweet Potato Cake
Housemade Bourbon Gravy, Cranberry Relish

Seared Ora King Salmon

Heirloom Cauliflower, Wild Rice, Baby Bok Choy, Blood Orange Aspreto

Braised Barolo Wine Creekstone Farm Beef Short Rib

Heirloom Baby Carrots, Polenta Timbale, King Trumpet Mushrooms

Amalfi Ricotta Gnocchi au Gratin

Forest Mushrooms, Parmigiano Reggiano, Truffle Cream

DESSERTS

Red Kuri Pumpkin Pie

Maple Bourbon Mascarpone Cream, Butterscotch Pudding, Frozen Pecan

Green Apple Blood Orange Pie

Almond Cream, Dulcey, Blood Orange Greek Yogurt Panna Cotta

Dark Chocolate Coffee Petit Gâteau

Passion Fruit Mango Coulis, Chocolate Soil

Vegetarian Options Will Be Made Available

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

***For Your Convenience a Suggested 20% Gratuity Will Be Added to All Parties of 6 or More.

