



## THANKSGIVING MENU 2015

\$75

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### APPETIZERS

**CAESAR SALAD** white anchovies, soft boiled egg

**CRAB CAKE** remoulade

**BABY KALE SALAD** pancetta, dried fruits, toasted pignoli nuts, shaved Parmesan

**PUMPKIN SOUP** roasted apples, seared foie gras

**CHEESE AND CHARCUTERIE BOARD** condiments

### ENTREES

**SEARED SCALLOPS** butternut squash risotto, pepita, fried sage

**ROASTED ORGANIC TURKEY** chestnut stuffing, cranberry relish, glazed yams

**SALMON EN CROUTE** sauce choron, roasted cipollini onions

**14 OZ. DRY AGED NY STRIP STEAK** celery root gratin, porcini mushrooms, huckleberry sauce

**RICOTTA AND KABOCHA SQUASH TARTINE** mache and frisee salad

### DESSERTS

**PUMPKIN PIE** caramelized pecans, whipped cream

**CHOCOLATE CAKE** rum macerated cherries, white chocolate ganache

**GINGER ALMOND TART**

**SORBET TRIO** ginger snap

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