

# THANKSGIVING

please select one from each course

## DINNER ROLLS

served for the table with cultured butter

## FIRST

### **CELERY ROOT SOUP**

squash chip, spicy honey

### **FALL SQUASH SALAD**

radicchio, pomegranate, walnut,  
maple vinaigrette

### **STRACIATELLA +**

### **WILD MUSHROOM CROSTINI**

aged balsamic

## SECOND

### **CIDER-BRINED**

### **ROASTED TURKEY BREAST**

whipped potato, crispy brussels, cranberry  
relish, fennel sausage stuffing, gravy

### **BRAISED SHORT RIB**

parsnip, baby carrot, salsa verde

### **BUTTERNUT SQUASH RISOTTO**

mushroom, black truffle, crème fraîche

## THIRD

### **CARROT CAKE AU RHUM**

rum caramel, cheesecake gelato

### **PUMPKIN SPICE POT DE CRÈME**

snickerdoodle crumbs

\$49 adults | \$22 children 12 and under