

THANKSGIVING TAKE OUT MENU

APPETIZERS

LOCAL CHEESE BOARD (*serves 2-4*) 30
Camembert, Aged Cheddar, Maggie's Round Cheese, Grapes, Olives, Pickles,
Fig Jam, Baguette & Crackers

SMOKED TROUT DIP (*serves 2-4*) 17
House Pickled Radishes, Cornichon, Red Onions, Seeded Flatbreads

ENTRÉES

ROAST NATIVE TURKEY (*serves 4*) 150
Cranberry Stuffing, Mashed Potatoes, Roast Sweet Potatoes, Autumn Vegetables,
Cranberry Sauce, Sage-Pan Gravy

CEDAR ROAST FAROE ISLANDS SALMON (*serves 1*) 35
Basmati Quinoa Pilaf, Dijon-Cider Sauce, Braised Swiss Chard, Shallot Frites

GRILLED CAULIFLOWER STEAK (*serves 1*) 30
Roasted Root Vegetables, Shaved Spinach, Cranberry-Thyme Verjus

DESSERT

10in PUMPKIN CHEESECAKE (half/whole) 40/60
Praline Pecans, Spiced Cider Sauce

10in FLOURLESS CHOCOLATE TORTE (half/whole) 40/60
Raspberry Coulis, Whipped Cream

10in TRADITIONAL APPLE PIE À LA MODE (half/whole) 40/60