



THANKSGIVING *dinner*

Appetizers

PUMPKIN BISQUE
pepita & chervil

FALL HARVEST SALAD
local artisanal greens, badger flame beets, dried cranberries,
goat cheese, tarragon vinaigrette

BRAISED BELGIAN ENDIVE
walnut cream, apple slaw

PORK BELLY
cranberry almond streusel,
sweet potato purée, apple butter

Entrees

TURKEY AND CRANBERRY STUFFING BALLOTINE
roasted root vegetables, purée de pomme de terre,
traditional gravy

FALL VEGETABLE WELLINGTON
mushroom duxelle, charred brussel sprouts, roasted red pepper coulis

PAN-SEARED VENISON LOIN
poached pear, parsnip purée, braised fennel, herbed barley

GRILLED RAINBOW TROUT
grilled scallion, caper brown butter sauce, lentils

Sides

9 EACH

CLAM STUFFING with andouille crumble
ROASTED ROOT VEGETABLES with lardons (bacon)
SWEET POTATO MASH with maple candied pecans
GREEN BEAN AND OYSTER MUSHROOMS IN BECHAMEL with fried shallots
TRADITIONAL CRANBERRY SAUCE

Desserts

PUMPKIN CREMEUX
pumpkin custard, maple crème chantilly, candied pepitas

MULLED CIDER PARFAIT
autumn spice cake, apple compote, oatmeal streusel, apple chip, SoCo vanilla ice cream

*Before placing your order, please inform your server if a person in your party has a food allergy. These items are cooked to order and may be served raw or under cooked. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.