



## *Chef's Thanksgiving Tasting Menu*

### *Amuse Bouche*

---

#### *Truffled Cauliflower Bisque*

Caramelized Cauliflower, Toasted Cashews, Green Grapes, Herbed Goat Cheese

---

#### *Kamachi*

Soy Buttermilk, Persimmon, Marinated Trout Roe

---

#### *Berkshire Pork Belly*

Farm Egg, Parsnip Espuma, Light Curry Oil

---

#### *Atlantic Kalibut*

Butternut Squash, Toasted Pumpkin Seeds, Miatake Mushrooms, Brussel Sprouts, Brown Butter Emulsion

---

#### *Whiffletree Farms Roast Turkey*

Pomme Purée, Brioche Stuffing, Roasted Root Vegetables, Cranberry Chutney

---

#### *Braised Lamb Shank*

Parsnip Puree, Crispy Potatoes, Roasted Garlic, Broccoli Rabe

---

#### *Pre-Dessert*

---

#### *Babe au Rhum*

Roast Apple, Vanilla Custard, Pistachio

#### *Panna Cotta*

Cranberry, Ginger Crumble, Sweet Potato Sorbet

#### *Chocolate*

Gianduja Mousse Cake, Hazelnut Crumble, Dolce de Leche, TCHO Gelato

#### *Pumpkin*

Sweet Cream Swiss Roll, Pear, Vanilla Gelato

**Chef's Tasting Menu 155 per person | Sommelier Wine Pairing 119 per person**

*When Choosing The Tasting Menu, The Chef Requests Everyone in The Party Participate*

Chef Richard Wright  
Pastry Chef Amber Clem  
Sommelier Christian Borel