



Thanksgiving Five Course Menu

First Course

Market Salad

Asian Pear, Burrata, Sweet Potato, Bacon, Candied Walnuts, Maple-Mustard Vinaigrette

Kamachi

Soy Buttermilk, Persimmon, Marinated Trout Roe

Second Course

Cauliflower Bisque

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

Seared Foie Gras

Asian Pear, Toasted Brioche, Toasted Hazelnuts

Third Course

Kalibut

Butternut Squash, Marcona Almonds, Apricot, Brussel Sprouts, Mushrooms

Braised Lamb Shank

Parsnip Puree, Crispy Potatoes, Roasted Garlic, Broccoli Rabe

Whiffletree Farms Roast Turkey

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

Dry Aged New York Strip Steak

Pomme Puree, Royal Trumpet Mushrooms, Broccoli Rabe, Red Wine Jus

~\$45 Supplement~

Wild Mushroom Pasta

Tagliolini, Parmesan, Truffle

Pre-Dessert

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

Five Course Prefix Menu 115 per person

Chef Richard Wright
Pastry Chef Amber Clem
Sommelier Christian Borel