

Thanksgiving Dinner

CHEF'S SELECTION OF AMUSE-BOUCHE

APPETIZERS

Pan Seared New Bedford Sea Scallops

Gingerbread, Almond Brown Butter, Yuzu, Apple & Pear Salad, Celery, Basil

New England Clam Chowder

Parmesan Gnocchi

Pancetta, Peas, Mushrooms, Truffle Cream, Pecorino Pepato

Sugar Pumpkin Bisque

Gruyère, Sage, Pumpkin Seed Oil

Dunks Mushroom Tart

Caramelized Onion Cream, Herb & Sorrel Salad

Duck Prosciutto & Herbed Chèvre

Lavendar Honey, Currant Jam, Fig, Toast Points

Maplebrook Farm Burrata

Benton's Country Ham, Brûlée'd Peach, 10 Year Balsamic, Extra Virgin Olive Oil, Arugula, Pecans

SALADS

Harvest Salad

Swiss Chard, Endive, Pumpkin Seeds, Cranberries, Feta, Butternut Squash, Beet, Apple Cider Vinaigrette

Watercress & Mizuna

Poached Pear, Walnuts, Gorgonzola Dolce, Brown Butter Crouton, Mulled Red Wine Vinaigrette

ENTRÉES

Misty Knoll Farms Turkey

Free Range Turkey, Sausage Stuffing, Cranberry Sauce, Mashed Yukon Gold Potatoes, Butternut Squash, Giblet Gravy

Scottish Salmon Fillet

Pancetta, Beluga Lentils, Sherry Black Mustard Seed Vinaigrette, Fennel, Beet & Dill

Smoked Duroc Long Bone Pork Chop

Anson Mills Sea Island Red Peas, Cider Braised Greens, Cranberry Mostarda, Demi-Glace

Herb Panko Crusted Icelandic Cod Loin

Italian Black Rice, Confit Tomato, Shrimp, Mussels, Count Neck Clams, Lobster Broth

Grilled Filet Mignon

Mashed Yukon Gold Potatoes, Honey Roasted Root Vegetables, Smoked Garlic Butter, Watercress, Red Wine Demi-Glace, Crispy Onions

Maple Roasted Local Delicata Squash (Vegan)

Quinoa & Lacinato Kale, Grilled Asparagus, Kale & Walnut Pesto, Pomegranate, Baby Greens

DESSERTS

Chai Cheesecake

Orange Cardamom Shortbread, White Wine Poached Pear, Orange Caramel

Pumpkin Crème Brûlée

Molasses Cookie, Fig Jam

Pomegranate Ginger Sorbet

Hibiscus Berry Syrup, Candied Ginger

German Chocolate Donuts

Coconut Anglaise, Chocolate Ice Cream, Strawberry

Apple Baklava

Diplomat Cream, Toffee, Cider Reduction, Vanilla Ice Cream