

# THANKSGIVING DINNER

THURSDAY, NOVEMBER 22, 2018

## CHEF'S SELECTION OF AMUSE-BOUCHE

### APPETIZERS

#### CRISPY PORK BELLY

*Quail Egg, Cider Reduction, Apple & Radish Slaw*

#### NEW ENGLAND CLAM CHOWDER

#### HOUSE MADE CASARECCE

*Roasted Garlic, White Wine, Broccolini, Tomato, Pecorino Pepato*

#### WINTER SQUASH BISQUE

*Spiced Pecans, Pumpkin Seed Oil*

#### SMOKED CHILLED DUCK BREAST

*Calvados Gastrique, Frisée, Dried Cherry, Apple Chip*

#### BRAISED COLORADO LAMB STEW

*Tomato, Yukon Gold Potato, Carrot, Mushroom, Scallions & Herbs*

#### SHRIMP & GRITS

*Anson Mills Grits, Beer Beurre Blanc, Baby Arugula*

### SALADS

#### HARVEST SALAD

*Petite Greens, Pumpkin Seeds, Cranberries, Butternut Squash, Cider Vinaigrette*

#### SPINACH SALAD

*Red Onion, Crumbled Blue Cheese, Roasted Pear, Pomegranate Vinaigrette*

## ENTRÉES

### MISTY KNOLL FARMS TURKEY

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

### SCOTTISH SALMON FILLET

*Swiss Chard, Herbed Saffron Couscous, Red Wine Gastrique, Micro Salad*

### CIDER GLAZED DUROC PORK CHOP

*Cranberry Cornbread Pudding, Grilled Asparagus, Toasted Pecans*

### PAN SEARED NEW BEDFORD SCALLOPS

*Soba Noodles, Bacon Dashi, Napa Cabbage, Bell Pepper, Pickles Shiitakes, Scallions & Sesame*

### GRILLED BEEF TENDERLOIN

*Mashed Yukon Gold Potatoes, Local Honey Roasted Carrots, Herb Butter, Watercress, Red Wine Demi-Glace*

### HOUSE MADE PUMPKIN LASAGNA

*Kuri Roasted Squash, Ricotta, Red Gravy, Dowie Farm Micro Greens*

## DESSERTS

### NEW YORK CHEESECAKE

*Crushed Pretzel Crust, Macerated Strawberries*

### PUMPKIN PIE

*Molasses Cookie Crust, Maple White Chocolate Sauce, Walnuts, Chocolate Ice Cream*

### BLACKBERRY CABERNET SORBET

*Raspberry Coulis, Pear Chip*

### VANILLA BEAN CRÈME BRÛLÉE

*English Toffee Cookie, Candied Pecans, Chocolate Chantilly*

### APPLE CRISP

*Bourbon Caramel Sauce, Vanilla Bean Ice Cream, Apple Chip*