



restaurant . café . bar

Thanksgiving 2018

First

-Choose One-

Autumn Vegetable Bisque

Roasted Pear, Spiced Pecan

Brussel Sprouts

Country Ham, Hazelnuts, Cranberries, Whipped Goat Cheese

Kale & Squash Salad

Ancient Grains, Local Apple, Watermelon Radish, Cider Vinaigrette

Hot & Crispy Deviled Eggs

Spicy Nduja, Bruleed Lardo, Chives

Pear and Radicchio Salad

Brussel Petals, Golden Beets, Shaved Parmesan, Horseradish Vinaigrette

Second

-Choose One-

Scottish Salmon

White Polenta, Braised Red Cabbage, Sunchokes, Lemon Thyme Emulsion

Turkey Breast & Confit Leg

Cornbread Stuffing, Cranberry Chutney, Smoked Neck Gravy

Vegetable Plate

Chef's Selection of Local Vegetables and Heirloom Grains

Trail Place Farms Grass Fed Beef Ribeye

Potato & Celery Root Gratin, Oyster Mushroom, Caramelized Onion Glace

Maple Braised Pork Shoulder

Roasted Beet & Farro Salad, Carrot Puree, Bourbon Bacon Jus

Sides

-Choose One-

Roasted Sweet Potato

Oat Crumble

Green Bean Casserole

Local Mushroom, Crispy Shallot

Cornbread Stuffing

Bacon Marmalade

Mashed Potatoes

Buttermilk, Herbs



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Dessert

-Choose One-

Cinnamon Brown Butter Pound Cake

Apple Compote, Local Honey, Chantilly

Pumpkin Pie

Walnut Crust, Spiced Clobbered Cream

Pecan Bars

Salted Caramel, Bourbon Ganache