

THANKSGIVING MENU

Starters

KABOCHA SQUASH SOUP
Candied Fall Mushrooms

SPICY SALMON TARTARE, AVOCADO
Ponzu, Seaweed, Radish, Toasted Sesame Seed

BUTTER POACHED MAINE LOBSTER ROLL
Kennebec Chips

AUTUMN HARVEST SALAD
Candied Walnuts, Butter Lettuce, Apples

CRAB TOAST
New England Crab Bisque

LOCAL BURRATA
Maraschino Cherries, Figs & Sweet Basil

FALL MUSHROOM & BEETROOT AGNOLOTTI
Button Onions



Mains

ROASTED BUTTERNUT SQUASH
Creamed Farro & Dried Cranberries

MAINE SCALLOPS & FALL MUSHROOMS
Caper Raisin Purée with Cauliflower

ROASTED SALMON
Guajillo Chile, Charred Onions, Broccoli Rabe

PETIT FILET, SHORTRIB TORTELLINI
Marrow Sauce

“SERVED FOR TWO”
BEEF WELLINGTON
Red Wine Jus

Traditional

FREE RANGE TURKEY & SAGE STUFFING
Mashed Potatoes Buttered Carrots, Brussels Sprouts
Cranberry Walnut Relish

3 courses
\$75 per person



Pastries

APPLE TART TATIN
Vanilla Bean Ice Cream

CLASSIC CHOCOLATE CAKE
Chocolate Sauce

PUMPKIN PIE
Peanut Brittle Ice Cream

ENGLISH TOFFEE PUDDING
Brown Butter Ice Cream