

THANKSGIVING DINNER \$145 / \$190 WITH WINE PAIRING

AMUSE BOUCHE

FIRST COURSE

choice of

PUMPKIN BISQUE

baby pumpkin, pepitas, pumpkin seed oil, toasted coriander

or

BRAISED VEAL CHEEK

roasted parsnip, maple gastrique, port reduction, radish

or

ROASTED BUTTERNUT SQUASH SALAD

bloomsdale spinach, pomegranate, chevre, smoked honey

or

BELGIAN ENDIVE SALAD

persian cucumber, heirloom tomato, baby fennel, red wine

reduction

SECOND COURSE

choice of

ROASTED ORGANIC TURKEY

or

WOOD-FIRED OCEAN TROUT

or

BRANDT FARMS FILET MIGNON

or

MOYER FARMS NEW YORK STEAK

or

WILD MUSHROOM RISOTTO

THIRD COURSE

choice of

PUMPKIN CHEESECAKE

salted caramel, chantilly cream

or

ROASTED APPLE AND PECAN PIE

coffee ice cream

for the table

TRUFFLED POMME PUREE

BRIOCHE AND PUMPERNICKEL

STUFFING

BRAISED COLLARD GREENS

CRISPY BRUSSELS SPROUTS

CANDIED HEIRLOOM CARROTS

chef de cuisine

DOMINIQUE SHELTON

manager

SIMONE CHAKIR