



Thanksgiving

## AMUSE-BOUCHE

Chef's Seasonal Inspiration

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## STARTERS

### Autumn Squash Bisque

Maple Crème Fraîche, Pepita Granola, Pomegranate

### \*House Cured Gravlax

Shaved Fennel, Castelvetrano Olives, Blood Oranges, Arugula, Lemon Vinaigrette, Crostini

### \*Caesar Salad

Romaine Lettuce, White Anchovies, Focaccia Croutons, Shaved Parmesan, Cured Egg Yolk

### Roasted Honeynut Squash Salad

Cranberry Granola, Whipped Goat Cheese, Petite Greens, Pickled Apple, Cider Vinaigrette

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## ENTRÉES

### Herb Rubbed Turkey Roulade

Herb Stuffing, Pommés Purée, Roasted Carrots, Sage Demi, Cranberry Chutney

### \*Dry Aged Sirloin

Root Vegetable Mille-Feuille, Mushroom and Roasted Onion Mélange, Broccoli, Peppercorn Demi, Crispy Shallots

### \*Cider Brined Pork Chop

Roasted Fingerlings, Brussels Sprouts, Cipollini Onions, Apple, Mustard Cream

### New England Style Baked Haddock

Boiled Potatoes, Broccoli

### Butternut Tortellini

Roasted Medley of Fall Squash, Baby Kale, Butternut Purée, Fried Sage, Gingersnap, Brandy Cream

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## DESSERTS

### Maple Glazed Éclair

House Granola, Candied Cranberries, Maple Walnut Ice Cream, Pumpkin Purée, Whipped Maple

### Pumpkin Pecan Pie

Bourbon Syrup, Cinnamon Chantilly, Vanilla Ice Cream

### Poached Apple Tartlet

Streusel, Caramel Sauce, Cinnamon Gelato, Puff Pastry

### Cassis Sorbet

Toasted Coconut, Mixed Berries, Mint

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

**\*ALL ITEMS WITH AN ASTERISK(\*) MAY BE SERVED RAW OR UNDERCOOKED**

**\*\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**