

Happy Thanksgiving!

available 12pm – 8pm

First Course

Roasted Pumpkin and White Cheddar Bisque
pancetta, savory croutons, marcona almonds, pumpkin seed crema

Second Course

Bison Carpaccio
black truffle, celery, toasted walnut, preserved lemon, parmesan reggiano

Bluefin Tuna Poke
blood orange, avocado, pickled ninja radish, poblano pumpkin seed vinaigrette

Roasted Fall Vegetable Salad
local greens, asparagus, squash, fennel, feta, basil, crispy kale, balsamic vinaigrette

Barbecued Oysters
jumbo lump crab, sweet and sour cabbage, creole butter

Caramelized Onion and Maitake Mushroom Tart
comté cheese, candied bacon, fried hen egg, maple mustard drizzle

Seared Hudson Valley Foie Gras
apple tarte tatin, toasted walnut milk crumb, cracked black pepper caramel

Third Course

Two Wash Farms Traditional Turkey Dinner
chestnut stuffing, mashed potatoes, cranberry apple relish, giblet gravy

Roasted Vegetable Wellington
savoy spinach, squash, piperade, asparagus, balsamic onions, gruyere cheese, sage chimichurri

Grilled Filet of Beef
pomme puree, roasted root vegetables, porcini butter, smoked bacon shallot jam

Pecan-Crusted Swordfish
pickled jalapeño, braised swiss chard, chipotle sweet potato puree, maple cream

Moroccan Spiced Lamb Shank
charred eggplant puree, cumin scented couscous, ras al hanout, pistachio honey lebneh

Butternut Squash Raviolis
wagyu beef cheek, cipolini onions, chanterelle mushrooms, brown butter, sage, pecorino

Fourth Course

Brownie Pecan Pie
milk chocolate cremeux, miso caramel, toffee ice cream

Pumpkin Spice Crème Brûlée
pepita brittle, brown butter shortbread

Quince Cranberry Strudel
spiced walnuts, spiked cider gastrique, maple gelato

Butterscotch Cheesecake
gingersnap crust, pomegranate, vanilla whipped cream