

# 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*

Ahi Tuna Poke  
*coriander sticky rice, blood orange and avocado salsa, pickled ninja radish, chermoula vinaigrette*

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  
*chipotle sweet potato puree, jalapeno braised swiss chard, pecan maple valouté*

Moroccan Spiced Lamb Shank  
*charred eggplant puree, cumin scented couscous, toasted pine nuts  
tart cherries, ras el 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 Brulée  
*pepita brittle, brown butter shortbread*

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

Butterscotch Cheesecake  
*gingersnap crust, pomegranate, vanilla whipped cream*