

# *Thanksgiving Dinner Menu*

## *Soup*

Roasted parsnip and ginger bisque  
maple pecan crumble, sage pesto

## *Beginnings*

Lobster and pumpkin risotto  
chanterelle mushrooms, caramelized onion, aged pecorino, parsley butter

Seared Hudson valley foie gras  
vanilla quince tarte tatin, hazelnut milk crumb, black pepper caramel

Mustard and citrus glazed pork belly  
braised kale, creamy polenta, two wash farms fried egg

Roasted beets with pears  
pistachios, arugula, mint chimichurri and vegan feta

Pastrami cured salmon  
dill crème fraiche, house pickles, pumpernickel toast

Apple and pickled daikon salad  
frisee, toasted almond, sour cherries, manchego, red wine vinaigrette

## *Entrees*

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

Braised Wagyu Beef Cheek  
creamed celery root, toasted walnut, Brussel sprout salad, zinfandel jus

Pan Roasted Branzino  
buttered leeks, fennel, blistered tomatoes, saffron bouillabaisse broth

Iberico pork tenderloin  
sweet potato grits, hot pickled swiss chard, cherry garlic gastrique

Butternut Squash Ravioli  
toasted pine nuts, truffle, brown butter sage sauce

Crispy Veal Sweetbreads  
creamed farro, glazed turnips, asparagus, morel mushrooms, balsamic cider reduction

## *Desserts*