

thanksgiving

DINNER

SOUPS

ROASTED CURRY BUTTERNUT SQUASH BISQUE (VG)
coconut milk, ginger, lemongrass

NEW ENGLAND CLAM CHOWDER
chopped littlenecks, oyster crackers

SALADS

MIXED FALLED GREENS (VG)
ribbons of carrots, roasted beets, pickled red onions

AUTUMN GRAIN SALAD (VG)
toasted quinoa, roasted fall squash

CAESAR SALAD (V)
hearts of romaine, shaved parmesan, focaccia crumbles

HOUSE-MADE BREADS (VG)
focaccia, dinner rolls

RAW BAR

LOCAL OYSTERS, LITTLENECKS, GULF SHRIMP
cocktail sauce, seaweed mignonette

DESSERT

PIES
pumpkin, pecan, apple

MAINS

ROASTED HERITAGE TURKEY
rosemary, sage parsley, thyme gravy

ANGUS PRIME RIB ROAST
creamy horseradish

WATER ROSS SALMON
slow roasted, french herb salsa, shallots,
verjus, lemon, fried capers

SIDES

SOURDOUGH (V)
butternut, leeks, rosemary, sage, thyme

SAUSAGE CORNBREAD STUFFING
sweet sausage, onion, celery, pecans

POTATOES & YAMS

ROASTED GARLIC MARBLED POTATOES (VG)
rosemary, evoo, roasted garlic

LOW COUNTRY CANDIED YAMS (V)
cinnamon, brown sugar, nutmeg, vanilla

CREAMY WHIPPED POTATOES
chives, heavy cream, butter

CORN CASSEROLE (V)

CRISPY BRUSSEL SPROUTS (VG)

HARICOTS VERTS AMANDINE (V)
toasted almond, crispy shallots

MUSHROOM RISOTTO (V)
maitake, leeks, thyme

