

THANKSGIVING DINNER 2024

THURSDAY, NOVEMBER 28TH

\$88 Per Person Plus Tax & Gratuity \$44 Per Child Under 12 Plus Tax & Gratuity* **Child's Meal includes Turkey Dinner & Dessert*

STARTERS

FRENCH ONION SOUP Crispy Shallots, Thyme Crouton, Aged Gruyère

MIRBEAU ROASTED OYSTERS Garlic-Herb Crumbs, Crispy Pancetta, Oregano, Lemon-Parmesan Cream

TRUFFLE TOAST Caramelized Brioche, Mushroom Duxelles, Gruyère, Beef Jus, Porcini Mushrooms, Freshly Shaved Black Burgundy Truffle

MAPLE PECAN ACORN SQUASH SALAD Arugula, Goat Cheese, Toasted Pepitas, Candied Pecans, Pomegranate Vinaigrette [GF]

> BAKED BRIE & APPLE SALAD Imported Brie, Crisp Granny Smith Apple, Toasted Pistachios, Fresh Fennel, Dried Cranberries, Champagne Pear Vinaigrette [V]

ENTRÉES

BRAISED SHORTRIB Creamy Parmesan Polenta, Caramelized Onions, Cremini Mushrooms, Gruyère, Madeira Cream Sauce

LEMON SOLE MEUNIÉRE Lightly Floured Flounder panfried in Butter, White Bean & Leek Cassoulet, Manilla Clams, Lemon Caper Butter Sauce

CLASSIC NEW ENGLAND TURKEY DINNER Roasted Turkey Breast, Brioche Stuffing, Whipped Yukon Gold Potatoes, Roasted Root Vegetables, served with Homemade Cranberry Sauce & Gravy

CONFIT CRESCENT FARMS DUCK LEGS Creamy Roasted Chestnut Bisque, Farro & Black Mission Fig, Homemade Cranberry Compose

VEGETARIAN BOURGUIGNON Mixed Fall Vegetables, Wild Porcini & Shitake Mushrooms, Pearl Onion, stewed with Bousquet Cabernet Sauvignon, served on Creamy Celery Root & Parsnip Mash, topped with Savory Puffed Pastry [V] [VG]

DESSERTS

CHAI BRÛLÉE Cranberry Almond Biscotti

POACHED BARTLETT PEAR Vanilla Bean Gelato, Maple Cashew Crumble

CHOCOLATE MOUSSE Bourbon Caramel, Ginger Snap Cookie

Reservations are required. Chef de Cuisine Jake Silins

Please inform your server of dietary needs, restrictions, or allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food-borne illness.

Groups of 7 or more people will be charged an 18% automatic gratuity.