



## Thanksgiving Dinner 2020

### FIRST COURSE

#### **Butternut Squash & Apple Bisque**

Cardamom-Cider Greek Yogurt, Vadouvan Pepita \$11

#### **Roasted Oysters**

Local 'Plymouth Rock' Oysters, Panko, Pancetta, Fennel Pollen, Chive Fondue \$19

#### **Baby Spinach Salad**

Roasted Beets, Shaved Fennel, Pickled Red Onions, Spicy Candied Walnuts, Blood Orange Segments, Balsamic-Shallot Vinaigrette \$11

#### **Crispy Fried Brussels Sprouts**

Preserved Lemon Tahini, Smoked Pecans, Pomegranate Seeds \$11

#### **Cabbage-Apple Slaw**

Cider-Caraway Dressing, Endive, Baby Kale \$10

#### **Artisan Cheese Board**

Four Selections of Curated Artisan Cheeses with Seasonal Accoutrements, Sourdough Crostini \$19

### PASTA

#### **Housemade Ribbon Pasta**

Roasted Pumpkin Mornay, Shaved Aged Gouda, Brown Butter Brioche Breadcrumbs, Fried Sage  
\$12 app / \$24 entrée

### FEATURED ENTRÉE

#### **Traditional Thanksgiving Dinner**

**Braised Turkey Breast & Crispy Confit Turkey Wings with Herbes de Provence Gravy,  
Kale & Squash Bread Pudding au Gratin, Cranberry-Rosé Chutney,  
Roasted Garlic & Crème Fraiche Whipped Potatoes, Brown Butter Haricots Verts**  
\$30 / \$15 child

### ENTREES

#### **Mulled Cider-Brined Heritage Pork Chop**

Plimoth Crist Mill Blue Cornmeal Bread, Roasted Apples & Pears, Concord Grape Gastrique \$31

#### **Miso-Roasted Beet 'Steak'**

Heirloom Grain Pilaf, Grilled Broccolini, Shiitake Mushroom & Cashew Gravy (Vegan Friendly) \$24

#### **Coffee-Ginger Braised Beef Short Ribs**

Sherried Turnip-Parsnip Purée, Braising Jus Glace, Wilted Greens \$32

#### **Grilled Maple Glazed Salmon**

Roasted Squash Puree, Root Vegetable Hash, Dressed Winter Greens \$28

### DESSERT

**Autumn Chai Cheesecake**, Mocha Meringue, Chocolate Mousse, Dulce de Leche \$9

**Warm Apple Tart**, Cinnamon Oat Streusel, Vanilla Bean Ice Cream \$9

**Pumpkin Crème Brûlée**, Salted Caramel, Cinnamon Sugared Sweet Potato, Cranberry Compote \$10

**Petit Treats for the Table** - Pumpkin Cheesecake, Pecan Tart, Cinnamon Cream Puff, Fresh Fruit Tart,  
Apple Cider Beignet, Chocolate Ganache Tart \$16

An 18% gratuity will automatically  
be added to parties of seven or more

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Chef de Cuisine - Jessica Childers  
Pastry Chef - Tiara Willis