



Menu subject to change

APPETIZERS

Roasted Butternut Squash Soup
Fennel Cream, Toasted Pumpkin Seeds, Dill

Lobster Bisque
Ricotta Dumpling, Tarragon Crème Fraîche

Wild Mushroom Crepes
*Manchego & Ricotta Cheese, Zucchini,
Sun Dried Tomato Coulis*

Porcini Dusted Quail
Squash Purée, Swiss Chard, Balsamic Glaze

Lobster & Crab Cakes
Seaweed & Vegetable Salad, Thai Curry Coconut Sauce

Tuna Tartare
Ginger Cured Vegetables, Avocado, Lemon/Lime Vinaigrette

Kale & Treviso Salad
*Frisée, Sunflower & Sesame Seeds,
Orange Segments, Red Onion, Miso Vinaigrette*

Endive Salad
*Bacon, Pears, Stilton, Red Onion,
Port Wine & Walnut Dressing*

Chopped Salad
*Turnips, Jicama, Beets, Roasted Onions, Carrots, Celery,
Green Apples, Fennel, Yellow Peppers, Enoki Mushrooms,
Mesclun Greens, Ginger Shallot Vinaigrette*

DESSERT

Pumpkin Pie
*Cinnamon Whipped Cream, Bourbon Sauce,
Caramelized Pumpkin Seeds*

Ginger Pomegranate Crème Brûlée
Fresh Pomegranate

Chocolate Mousse Cake
*Bitter Chocolate Ice Cream, Chocolate/Caramel Sauce,
Chopped Heath Bar*

Walnut Apple Torte
*Crème Anglaise, Caramel Sauce, Candied Walnuts,
Butterscotch Ice Cream*

THANKSGIVING DAY, 2016

\$60 PRICE FIX DINNER

MAIN COURSES

Traditional Turkey Dinner
*Free Range Hudson Valley Turkey, Seven Grain Stuffing,
Cranberry Relish, Choice of Garlic Mashed Potatoes or
Pumpkin & Sweet Potato Purée*

Fennel Crusted Halibut
*Wild Mushroom Risotto Cake, Wilted Spinach,
Tomato Beurre Blanc*

Grilled Hanger Steak
*Grilled Vidalia Onion, Steak Cut Fries,
Spicy Mustard, Bourbon Au Jus*

Braised Lamb Shank
*Roasted Garlic Mashed Potato, Haricot Verts,
Rosemary au Jus*

Pan Seared Sea Scallops
*Grape Tomatoes, Quinoa, Pine Nuts,
Caper Relish, Orange Sauce*

Seared Saddle of Venison
Swiss Chard, Herb Spätzle, Zinfandel Au Jus,

Wild North Atlantic Arctic Char
Basil Risotto, Oven Dried Tomatoes, Truffle Sauce

Grilled Pork Rib-Eye
*Basmati Rice Pilaf, Sautéed Chinese Broccoli,
Grilled Pineapple Salsa*

Autumn Vegetable Plate
*Choice of Four: Asparagus, Beets, Spinach, Quinoa,
Swiss Chard, Mushrooms, Cauliflower Mash,
Stuffing, Garlic Mashed Potatoes, Polenta*

Key Lime Pie
Crème Chantilly, Raspberry Chambord Coulis

Pecan Pie
Vanilla Ice Cream, Butterscotch Sauce

Mixed Cookie Plate

Ice Creams & Sorbets
Three Scoops
*Ice Creams: Fior di Latte, Mint Stracciatella,
Pistachio, Bitter Chocolate*
*Sorbets: Espresso, Margarita, Pineapple Mint,
Lime Cilantro*

EXECUTIVE CHEF YOEL CRUZ

