



Menu subject to change

APPETIZERS

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

Shrimp Bisque
Cayenne Croutons, Tarragon Crème Fraîche

Eggplant Rollatini
*Ricotta, Manchego, Orzo, Zucchini,
Pomodoro Sauce, Basil Oil*

Grilled Marinated Quail
*Sauteed Swiss Chard, Roasted Sweet Potatoes,
Bacon 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, Red Onion, Kabocha Squash, Manchego Cheese,
Toasted Pumpkin Seeds, Cider Molasses 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*

Bourbon Butterscotch Crème Brûlée
Whole Wheat Ginger Snap Cookie

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

Hazelnut Chocolate Bread Pudding
*Vanilla Ice Cream, Fresh Pomegranate,
Candied Hazelnuts, Crème Anglaise, Pomegranate Sauce*

THANKSGIVING DAY, 2017

\$65 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*

Pumpkin Seed Crusted Salmon
*Asparagus, Escalloped Yukon Gold Potatoes,
Pernod Sauce*

Grilled Marinated Skirt Steak
*Blue Cheese Creamed Spinach, Steak Cut Fries,
Red Wine Au jus*

Braised Lamb Shank
*Creamy Herbed Cheese Polenta, Wild Mushrooms,
Rosemary Tomato Au Jus*

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

Seared Venison Loin
*Roasted Root Vegetables, Truffle Mashed Potatoes,
Thyme 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*

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

