



Menu subject to change

APPETIZERS

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

Porcini Dusted Quail
Squash Barley Risotto, Wild Mushrooms, Sherry Glaze

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

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

Kale Salad
*Roasted Delicata Squash, Granny Smith Apples,
Dried Cranberries, Pumpkin Seeds, Goat Cheese,
Cider & Orange Vinaigrette*

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

DESSERT

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

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

THANKSGIVING DAY, 2018

\$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
*Spiced Couscous, Dried Fruit & Vegetable Relish, Orange
Mustard 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*

Roasted Venison Loin
Herbed Spaetzel, Wilted Swiss Chard, Huckleberry Au Jus

Stuffed Honeynut Squash (Vegetarian)
*Roasted honeynut squash filled with Thanksgiving
stuffing and lentils, topped with mushroom gravy.
Served with cranberry relish*

Pecan Pie
Vanilla Ice Cream, Butterscotch Sauce

Ice Creams & Sorbets (3 scoops)
*Ice Creams: Fior di Latte, Mint Stracciatella,
Pistachio, Bitter Chocolate
Sorbets: Espresso, Margarita, Pineapple Mint,
Lime Cilantro*

EXECUTIVE CHEF YOEL CRUZ

