



THANKSGIVING DAY, 2019

APPETIZERS

Roasted Butternut Squash Soup

Fennel Cream, Toasted Pumpkin Seeds, Dill

Grilled Marinated Quail

Cauliflower Mash, Brussels Sprouts, Thyme au Jus, Balsamic 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

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

Spice Crusted Salmon

Jerusalem Artichoke, Spaghetti Squash, Kaffir Lime Beurre Blanc

Grilled Marinated Skirt Steak

Blue Cheese Creamed Spinach, Steak Cut Fries, Red Wine au jus

Braised Lamb Shank

Wilted Swiss Chard, Creamy White Beans, Red Onion Marmalade, Rosemary au Jus

Roasted Venison Loin

Creamy Polenta, Roasted Root Vegetables, Orange & Herb au Jus

Stuffed Honeynut Squash (Vegetarian)

Roasted Honeynut Squash filled with Thanksgiving Stuffing and Lentils, topped with Mushroom Gravy, served with Cranberry Relish

DESSERT

Pumpkin Pie

Cinnamon Whipped Cream, Bourbon Sauce, Caramelized Pumpkin Seeds

Chocolate Mousse Cake

Bitter Chocolate Ice Cream, Chocolate/Caramel Sauce, Chopped Heath Bar

Pecan Pie

Vanilla Ice Cream, Butterscotch Sauce

Gelato & Sorbetto

*Three Scoops
Gelati: Salted Caramel, Dark Chocolate, Pistachio, Mint Chocolate Chip, Vanilla
Sorbetto: Pineapple, Lime & Fresh Mint, Black Currant*

\$70 PRICE FIX DINNER

**EXECUTIVE CHEF YOEL CRUZ
PASTRY CHEF ALANA FORD**