



THANKSGIVING DAY, 2020

FOR THE TABLE

Grilled Cranberry Pecan Bread with Pumpkin Sage Butter

APPETIZERS

Roasted Butternut Squash Soup

Fennel Cream, Toasted Pumpkin Seeds, Dill

Jumbo Crab Cake

Spicy Tartar Sauce

Autumn Harvest Salad

Mixed Greens, Delicata Squash, Carrots, Haricot Vert, Bread Crumbs, Ginger Vinaigrette

MAIN COURSES

Traditional Turkey Dinner

*Free Range Hudson Valley Turkey (choice of white or dark meat),
Homemade Gravy, Seven Grain Stuffing, Cranberry Relish,
Choice of Garlic Mashed Potatoes or Sweet Potato Purée*

Coriander Crusted Salmon

Coconut & Wakame Rice Timbale, Shiitake Mushrooms, Citrus Soy Sauce

Roasted Venison Loin

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

Vegetarian plate of mixed sides available upon request. Reduced price children's meal also available.

DESSERT

Pumpkin Pie

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

Pecan Pie

Vanilla Ice Cream, Butterscotch Sauce

Chocolate Mousse Cake

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

Gelato & Sorbetto

Three Scoops

*Gelati: Salted Caramel, Dark Chocolate,
Pistachio, Mint Chocolate Chip, Vanilla
Sorbetto: Pineapple, Guava, Black Currant*

\$55 PRICE FIX DINNER

EXECUTIVE CHEF YOEL CRUZ

PASTRY CHEF ALANA FORD