



## THANKSGIVING DAY, 2022

### FOR THE TABLE

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Grilled Cranberry Pecan Bread with Pumpkin Sage Butter

### APPETIZERS

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Roasted Butternut Squash Soup

*Fennel Cream, Toasted Pumpkin Seeds, Dill*

Jumbo Crab Cake

*Green Papaya Salad, Thai Curry Sauce*

Autumn Harvest Salad

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

Endive Salad

*Lardon, Pears, Danish Blue Cheese, Red Onion, Port & Walnut Dressing*

### MAIN COURSES

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Traditional Turkey Dinner

*Organic Hudson Valley Turkey (white & 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, Sauteed Mushrooms, Zinfandel Au Jus*

Roasted Rack of Lamb

*Potato & Leek Galette, Charred Brussels Sprouts, Rosemary Wine Au Jus*

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

### DESSERT

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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*

Key Lime Pie

*Chantilly Cream, Raspberry Chambord  
Sauce, Fresh Berries*

Gelato & Sorbetto

Three Scoops

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

**\$72 PRICE FIX DINNER**

EXECUTIVE CHEF YOEL CRUZ

PASTRY CHEF ALANA FORD