



THANKSGIVING DAY, 2024

FOR THE TABLE

Grilled Cranberry Pecan Bread with Spice & Orange Butter

APPETIZERS

Roasted Butternut Squash Soup

Fennel Cream, Toasted Pumpkin Seeds, Dill

Jumbo Crab Cake

Green Papaya Salad, Thai Curry Sauce

Autumn Harvest Salad

*Mixed Greens, Roasted Delicata Squash, Carrots, Bread Crumbs, Goat Cheese,
Pomegranate Vinaigrette*

Endive Salad

Lardons, Pears, Danish Blue Cheese, Red Onion, Port & Walnut Dressing

MAIN COURSES

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

Wilted Swiss Card, Roasted Sweet Potatoes, Shiitake Mushrooms, Juniper Au Jus

Herb Crusted Rack of Lamb

Potato & Leek Galette, Lardons, Charred Brussels Sprouts, Rosemary Wine 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*

Chocolate Mousse Cake

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

Pecan Pie

Vanilla Gelato, Rum Toffee Sauce

Key Lime Pie

*Chantilly Cream,
Raspberry Chambord Sauce,
Fresh Berries*

Gelato & Sorbetto

Three Scoops

*Gelato: Chocolate Chip & Mint,
Pistachio, Vanilla, Salted Caramel
Sorbetto: Black Currant, Mango*

\$80 PRICE FIX DINNER

EXECUTIVE CHEF YOEL CRUZ
PASTRY CHEF ALANA MARSHALL