



Thanksgiving Dinner November 25, 2021

APPETIZERS

Pumpkin Soup

Bacon lardons, maple crème fraiche

Crab Cake

Harissa vinaigrette, radicchio, preserved lemon aioli

Kale & Apple Salad

Candied walnuts, pickled cranberries, goat cheese, cider vinaigrette

Crispy Pork Belly

Celery root puree, pomegranate molasses, apple gremolata

Mixed Greens

Shaved vegetables, buttermilk ranch dressing

Braised Short Rib

Potato au gratin, broccoli puree, cipolini jus

ENTREES

New England Farm Style Turkey Dinner

Cornbread-apple stuffing, smashed potato, green beans, cranberry-orange compote
58.

Potato-Crusted Cod

Sweet corn, bacon chowder

54.

Seared Scallops

Cauliflower mash, brussels sprouts, pomegranate & fennel salad

68.

Butternut Squash Agnolotti

Parsnip puree, candied pepitas, kale chip

52.

Seared Duck Breast

Mushroom risotto, cherry reduction

64.

Black Angus Steaks

Kurobuta Pork Chop 12 oz.

New York Sirloin 12 oz.

Bone-In Rib Eye 20 oz.

Filet Mignon 10 oz.

Smashed potato, green beans, red wine reduction, chimichurri

70.

DESSERTS

Apple Crisp

Chocolate Pot de Crème

Carrot Cake

Pumpkin Cheesecake

Boston Cream Pie

Your meal includes an appetizer, entrée, and dessert

Before placing your order, inform your server if anyone in your party has a food allergy. Gluten-sensitive menus are available.