

THANKSGIVING 2019



PARSNIP VELOUTÉ

*with Sultana Raisins, Brussels Sprouts
and Spiced Almonds*

MARINATED BEETS

*with Fuyu Persimmon, Lacinato Kale,
Whipped Goat Cheese and Pumpkin Seed Vinaigrette*

served family style



LIGHTLY SMOKED AND SLOW ROASTED GREEN CIRCLE TURKEY

or

HONEYNUT SQUASH

stuffed with Anson Mills Grains and Toasted Pistachios



FOR THE TABLE

*Turkey Confit and Honeynut Squash Stuffing
Braised Greens with Beer and Hobbs' Bacon
Cranberry and Blood Orange Marmalade
Roasted Carrots with Snug Harbor Heritage Farm Honey
Baked Macaroni and Cheese with Preserved Black Truffles
Black Pepper Buttermilk Biscuits
Buttermilk Whipped Potatoes*



BOURBON PECAN PIE

Vanilla Bean Ice Cream

or

PUMPKIN CHEESECAKE

Cranberry Cherry Coulis, Gingersnap



PRICE PER PERSON \$149