

## THANKSGIVING PRIX FIXE

\$110 PER PERSON | CHOICE OF ONE FROM EACH

PARKER HOUSE ROLLS FOR THE TABLE - Vermont Butter

## TO START

BUTTERNUT SQUASH SOUP – Maple-Infused Squash, Truffle Cream, Chives

AUTUMN HARVEST SALAD – Gem Lettuce, Roasted Pears, Candied Pecans,
Pomegranate Seeds, Endive, Goat Cheese, Shaved Fennel, Banyuls Vinaigrette

CHICKEN LIVER MOUSSE – Port Aspic, Cornichons, Caper Berries, Toasted Brioche

## ENTRÉE

BRANZINO - Celery Root Purée, Sunchoke Relish, Chanterelle Mushrooms

TURKEY DINNER - Mash Potatoes and Gravy, Brussels Sprouts, Carrots, Stuffing, Cranberry Sauce, Sweet Potato Soufflé

BUTTERNUT SQUASH TORTELLINI - Maple-Infused Squash, Brown Butter Bourbon Sauce, Pomegranate Seeds, Crispy Sage, Parmesan Tuile

> BRAISED SHORT RIB - Truffled Brown Butter Mashed Potatoes, Wild Mushrooms, Pearl Onions, Globe Carrots

## DESSERT

PUMPKIN MOUSSE CAKE - Sticky Toffee Cake, Pumpkin Mousse, White Chocolate

CHOCOLATE PECAN TART - Whipped Crème Fraîche, Grated Chocolate



For your convenience, please note that a 20% service charge will be automatically added to your final check.

Service charges are calculated based on the full check amount before any discounts are applied.