



A THANKSGIVING TRADITION

\$250 PER PERSON

*Welcome glass of Telmont 'Réserve Brut' Champagne
or a Telmont 'Réserve Brut' Kir Royal*

FOR THE TABLE

Petite Seafood Tower

Oysters, Shrimp, Tuna Ceviche, Jonah Crab Claws

Bread Service

Cornbread & Olive Rosemary Focaccia

FIRST COURSE

Squash Velouté

Pepitas, Crème Fraîche, Wild Sorghum

Burrata

Braised Chicories, Compressed Winter Pears, Garlic Chips

SECOND COURSE

Brined & Roasted Heritage Turkey Breast

Confit Leg Meat, Cabbage, Gravy & Cranberry Sauce

Roasted Loin of Venison

Rutabaga Purée & Red Wine Jus

Branzino

Fennel Purée, Mussels, Chives

SIDES

Pommes Anna | *Smoked Cheddar Sauce & Chives*

Roasted Baby Carrots | *Harissa & Blue Cheese*

Vegetarian Stuffing

CHEESE SERVICE

Blue D'Auverne • Bandaged Wrapped Cheddar

Membrillo • Fig Jam • Marcona Almonds

DESSERTS

Apple Pie • Pecan Pie

Cheesecake • Chocolate Cake