



HAPPY THANKSGIVING!

November 28, 2024

First Course

HAAS AVOCADO CARPACCIO

*Soused Shrimp and Curry Cured Big-Eye Tuna
with Yuzu Kasha Sorbet*

~or~

SALADE OF WINTER GREENS

*Dried Cranberry, Braised Quince, Aged Gouda, Pain Cereal Croutons
and Cider Vinaigrette*

Second Course

SAUTÉED FINGERLING TROUT

Baby Kale, Candied Peanuts and Darden Ham Vinaigrette

~or~

MAINE LOBSTER FRENCH TOAST

*Marinated English Cucumber, Fuyu Persimmon
and Toasted Sesame Mousse*

Main Course - For the Table

PAN ROASTED CAPON BREAST AND STUFFED LEG

Roast Garlic and Lou Lou Garden Thyme Strata

Shaved Celery Root and Spiced Beet Salad

White Truffle Oil Enriched Yukon Gold Potato Puree

Green Beans Glazed with Abi Dulce Peppers and Basil

Roast Chicken Jus and Pull Apart Rolls

Dessert

PUMPKIN CRÈME CARAMEL

Pumpkin Seed Crunch, Pomegranate, Orange-Spice Chantilly

~or~

HONEY CRISP APPLE CAKE

Cranberry Jam, Whipped Mascarpone and Apple Cider Sorbet

\$125 per guest

Exclusive of Beverage, Tax and 20% Service Fee