


HAPPY THANKSGIVING

Reservations available from 11:00 AM to 10:00 PM

\$70 PER ADULT / \$35 OPTIONAL WINE PAIRING • \$22 PER CHILD (12 & UNDER)

<h2>FROM OUR CARVING BLOCK</h2>	<h2>ACCOMPANIMENTS</h2>	
<p>HERB ROASTED PRIME RIB <i>horseradish sauce</i> ROASTED LANCASTER TURKEY <i>house gravy</i> WHOLE ROASTED VERLASSO SALMON <i>lemon-cucumber yogurt</i> SMOKED PORK BELLY <i>stewed lentils, bourbon honey glaze</i></p>	<p>GREEN BEAN ALMONDINE <i>roasted brown butter, finé herbs</i> ROASTED ROOT VEGETABLES <i>herb butter, pickled red onion</i> JERSEY CRANBERRY RELISH <i>orange zest, cinnamon, clove</i> CANDIED YAMS <i>bourbon-aged maple syrup glaze</i> WHIPPED YUKON GOLD POTATOES BRIOCHE-SAGE STUFFING</p>	
<h2>SALADS</h2>	<h2>FOR CHILDREN</h2> <p>GRAFTON CHEDDAR MAC & CHEESE BEEF SLIDERS <i>with american cheese</i> CHICKEN TENDERS</p> 	
<p>ROASTED SQUASH SALAD <i>cranberry, candied walnuts, goat cheese</i> BROCCOLI-BABY KALE CAESAR <i>parmesan & garlic croutons, caesar dressing</i> HEIRLOOM ROASTED CARROTS <i>baby kale, toasted pistachios</i> BRUSSELS SPROUTS SALAD <i>nuoc cham, bird's eye chili</i></p>		
<h2>DISPLAYS</h2>	<h2>FROM OUR BAKERY</h2>	<h2>WINE PAIRING</h2> <small>SELECT ONE PER COURSE:</small>
<p>SEAFOOD <i>cape may salt oysters, poached shrimp, hamachi crudo, cocktail sauce, lemon, mignonette</i></p> <p>AGED HAM <i>benton's ham, la quercia prosciutto, hamery ham, pickled vegetables, whole grain mustard, goat butter</i></p> <p>LOCAL CHEESE <i>birchrn hills farm bleu, cherry grove farms toma, humboldt fog goat, fig jam, orange mostarda, candied pecans</i></p> <p>VEGETABLE CRUDITÉ <i>housemade dill ranch</i></p> <p>ROASTED BUTTERNUT SQUASH SOUP <i>pickled apple, nutmeg crème fraîche</i></p> <p>ARTISAN BREADS <i>whipped butter, assorted housemade jams</i></p>	<p>PUMPKIN PIE MAPLE-BOURBON PIE SWEET POTATO PIE APPLE PIE PB& J BROWN BUTTER BARS PEAR-CARAMEL PARFAIT GF FLOURLESS CHOCOLATE TORTE WHOOPIE PIES BERRY CHEESECAKE CHEF'S ASSORTED COOKIES</p>	<p>1 PINOT GRIGIO • TIEFFENBRUNNER <i>Vignetti delle Dolomito, Italy 2017</i></p> <p>PINOT NOIR • OJAI <i>Santa Barbara County, Ca. 2016</i></p> <hr/> <p>2 CHARDONNAY • Z. ALEXANDER BROWN <i>Santa Lucia Highlands, Ca. 2016</i></p> <p>MALBEC • COLOMÉ <i>Salta, Argentina 2016</i></p> <hr/> <p>3 SAUTERNES • CHATEAU LOUPIAC-GAUDIET <i>Loupiac, France 2015</i></p> <p>MADEIRA • RARE WINE CO. <i>"Boston Bual" / Maderia, Portugal NV</i></p>

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. 20% gratuity will be added to parties of 6 or more.