



2017 Thanksgiving Menu

Starters

Succotash Soup

Potato Dumplings, Lima Beans, Corn, Okra, Cippolini Onion, Purple Kale

Harvest Mixed Green Salad

Mâche, Endive, Grilled Pears, Candied Pecans,
Humboldt Fog Goat Cheese, Pomegranate Vinaigrette

Smoked Duck Breast Salad

Escarole, Farro, Candied Baby Carrots, Toasted Pine Nuts, Feta Cheese,
Dried Cranberries, Blood Orange Vinaigrette

Fresh or Grilled Oysters on the Half Shell

Natural or Rockefeller

Grilled Kefalotiri Cheese

Spiced Eggplant & Golden Raisin Jam, Wild Arugula, Harissa, Tzatziki, Pita Croutons

Entrees

Roasted Turkey

With Buttermilk Mashed Potatoes, Giblet Gravy, Haricot Verts with Pancetta Ham & Crispy Fried Onions,
Artisan Stuffing & House-Made Cranberry Sauce

Surf & Turf

Brown Butter Lobster, Grilled Petit Filet, Parsnip & Yukon Gold Mashed Potatoes,
Sautéed Sun Chokes & Spinach, Au Jus, Citrus Horseradish Béarnaise

Baked Polenta

Gorgonzola Cheese, Fresh Figs, Beet & Arugula Salad, Wild Mushrooms, Braised Leeks,
Ver Jus – White Balsamic Reduction

Pan Seared John Dory

Blue Mussels, Celeriac, Apples, Chives, Broccolini, Beurre Blanc

Desserts

Cover's Bakery Pumpkin Pie

Vanilla Whipped Cream & Caramel Tuile

Sticky Date Pudding

Butterscotch Sauce

Cover's Bakery Pecan Pie

Brown Sugar Cinnamon Ice Cream

Roasted Pear Maple Cheesecake

Candied Pecans

\$46 Per Person

(Ages 2-12 - \$23, Separate Kid's Menu Also Available)