



2018 Thanksgiving Menu

Starters

Celeriac & Parsnip Soup

Pancetta, Pear & Toasted Walnuts

Crab Salad

Water Cress, Watermelon Radish, Fennel, Rutabaga, Jalapeno, Turnip,
Baby Carrots, Fresh Mint, Citrus Vinaigrette

Persimmon Salad

Escarole, Frisée, Candied Spiced Pecans, Humboldt Fog Goat Cheese,
Pomegranate Seeds, Prickly Pear Vinaigrette

Baked Camembert Cheese

Apricot & Vanilla Jam, Lavash Crostini

Beef Wellington

Puff Pastry, Wild Mushroom Duxelles, Prosciutto, Brandy Cream Sauce

Entrees

Roasted Turkey

Buttermilk Mashed Potatoes, Turkey Gravy, Haricot Verts with Pancetta & Crispy Fried Onions,
Traditional Stuffing, House-Made Cranberry Sauce

Fennel & Rosemary Roasted Leg of Lamb

Butternut Squash & Goat Cheese Mash, Sautéed Mustard Greens,
Roasted Root Vegetables, Mint & Fig Jus

Hearts of Palm Osso Bucco

Marrow Beans, Slow Roasted Tomatoes, Smoked Cheddar Polenta, Purple Kale, Gremolata, Napoli Sauce

Seafood Chowder

Cockles, Smoked Pork Belly, Pan Seared Halibut, Confit Potatoes, Baby Corn, Heirloom Carrots,
Sugar Snap Pea & Watercress Salad

Desserts

Cover's Bakery Pumpkin Pie

Vanilla Whipped Cream

Trio of Profriter Roll

Chocolate Mousse, Lemon Curd,
Smoked Maple Bourbon Pecan Praline Ice Cream

Cover's Bakery Pecan Pie

Ben & Jerry's Vanilla Ice Cream

Buttermilk & Lemon Panna Cotta

Orange & Maple Brittle

\$46 Per Person

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