



2020 Thanksgiving Menu

Starters

Curry Pumpkin Soup

Toasted Pumpkin Seeds, Chimichurri

Beet Carpaccio

*Bitter Greens, Whipped Feta, Orange,
Rye Crumble, Shaved Radish,
Mustard Seed, Citrus Vinaigrette*

Cranberry Braised Venison Shank

*Winter Greens, Walnuts, Cranberry Jus
Apple Mint Sweet Potato Mash*

Rabbit n' Green Bean Casserole

*Confit Rabbit Leg, Shitake Mushroom, Béchamel,
Fried Onion*

Entree

Roasted Turkey

*Sage Stuffing, Green Beans, Potato-Parsnip Puree,
Old Fashion Gravy, Cranberry Sauce*

Black Halibut

*Roasted Sunchoke, Wild Mushrooms,
Fresh Herbs, Citrus Beet Puree*

Dry Aged Pork Chop

*Candied Brussels Sprout, Squash Romesco,
Dirty Rice, Corn Bread Crumble*

Grilled Watermelon

*Butternut squash Risotto, Snap Pea,
Pine Nuts, Parsley Pistou*

Desserts

Cover's Bakery Pumpkin Pie

Vanilla Whipped Cream

Churro Lava Cakes

*Mandarin Orange Infused Chocolate Truffle,
Cinnamon Sugar, Vanilla Crème Anglaise*

Cover's Bakery Pecan Pie

Vanilla Ice Cream, Caramel Sauce

Spiced Winter Plums

*Ginger-Hazelnut Crumble, Oats,
Dark Rum, Frozen Yogurt*

\$47 per person

(ages 2-12 \$29, separate kid's menus also available)