



## 2021 Thanksgiving Menu

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### Starters

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#### **Celery Root & Apple Soup**

*Brown Butter, Stone Crab, Tart Apple,  
Chive*

#### **Charred Beet Salad**

*Winter Greens, Pickled Golden Raisin,  
Shallot, Pecan, Maple-Bourbon  
Vinaigrette*

#### **Rabbit Pumpkin Pate**

*Chardonnay Rabbit Gelée, Pistachio Goat  
Cheese Mousse, Tri Colored Carrot-  
Arugula Salad, Fresh Herbs, Grilled Bread*

#### **Salt Baked Pear**

*Cambozola Cheese Croquette, Fresh  
Herbs, Fennel, Arugula-Baby Kale Salad,  
Citrus Vinaigrette*

### Entrees

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#### **Roasted Turkey**

*Stuffing, Roasted Garlic Potato Puree,  
Green Beans, Cranberry Chutney,  
Sauvignon Blanc Gravy*

#### **Yellow Tail Tuna**

*BBQ Rub, Cauliflower Grits,  
Shitake Mushrooms, Fresh Herbs, Citrus-  
Beet Unagi Sauce*

#### **Grilled Bone-In Pork Chop**

*Crispy Brussels Sprout, Dirty Rice, Squash  
Romesco Cornbread Crumble*

#### **Roasted Carrot Risotto**

*Orange-Coriander Brine, Curry Honey  
Glaze, English Pea Risotto, Fennel,  
Crispy King Trumpet Mushrooms*

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### Desserts

#### **Cover's Bakery Pumpkin Pie**

*Vanilla Whipped Cream*

#### **Tiramisu Crepe Cake**

*Sweeten Mascarpone Cream, Cinnamon  
Macadamia Nuts, Espresso Chocolate Sauce*

#### **Cover's Bakery Pecan Pie**

*Vanilla Ice Cream, Caramel Sauce*

#### **Winter Plum Panna Cotta**

*Earl Grey Panna Cotta, Vanilla Almond Milk,  
Spice Almond Brittle*

*Menu subject to change based upon Market Availability*

*\$50 per person*

*(ages 2-12 \$30, separate kid's menus also available)*