



thanksgiving 2023

appetizers

SPINACH ARTICHOKE JAR

Lemon, Parmesan, Sourdough Crostini

HOUSE-SMOKED SALMON RILLETTE

Pickled Mustard Seeds, Cornichon, Pickled Onion, Seed Toast

soups

ROASTED BUTTERNUT SQUASH

Pumpkin Pie Chantilly, Toasted Pumpkin Seeds

WILD MUSHROOM & TRUFFLE

Chives, Garlic Croutons

* fresh baked rustic bread w/cultured fennel seed butter & salt *

salads

MARKET BABY GREENS & WINTER APPLE

Apple Plumped Cranberries, Spiced Walnuts, Shaved Carrot, Lemon Thyme Vinaigrette

KALE, RADICCHIO & ENDIVE

'Cowgirl Creamery' Goat Feta, Radish, Sunflower Seeds, White Balsamic & Local Honey Dijon

entrée

APPLE CIDER BRINED MARY'S FREE RANGE TURKEY

Green Apple & Fresh Roasted Chestnut Stuffing • Sage-infused Turkey Gravy • GMO-free Corn Spoon Pudding • Maple-glazed Yams • Roasted Brussels Sprouts • Inn-made Cranberry Sauce • Balsamic Braised Cippolini Onions • Roasted Garlic Mashed Potatoes

desserts

Amazake Pumpkin Pie W/ Cinnamon Allspice Cream Pecan, Pomegranate Pie W/ Whipped Sumac Crème Fraiche Warm Apple Pie W/ Vanilla Bean Ice Cream Vermont Maple Cheesecake W/ Champagne Berries

FIVE COURSE DINNER \$

\$92

CHILDREN'S 3 COURSE (12 & under) \$44