



thanksgiving 2018

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please select one from each course

## first

fall squash soup
butternut squash jam, clabbered cream

crispy cauliflower speck, preserved lemon romesco

roasted beet salad honeycrisp apple, vegan hazelnut citrus dressing

## second

apple cider-brined, slow-roasted turkey breast

brioche & duck fat onion stuffing,
gravy, cranberry relish, yukon gold potato purée,
crispy brussels

## third

pumpkin pie tart
with salted caramel and cinnamon ice cream

gala apple streudel dried fruit marmalade, winter spiced anglaise

\$49 \$22

adults children 12
and under

