

THANKSGIVING

\$55 per person, served Family Style

FIRST COURSE

CHOICE OF

HARMONY RIDGE FARMS SQUASH AND BITTER GREENS SALAD

Local Squash, Charred Radicchio and Endive, Truffle and Apple Cider Vinaigrette, Toasted Hazelnuts

TUSCAN WHITE BEAN & BUTTERNUT STEW

Cannellini Beans, Squash, Kale, Tomato, Roasted Garlic, House Made Baguette

SECOND COURSE

DR. JOE'S SMOKED AND CARVED TURKEY

White and Dark Meat, Maple Orange Glaze, Shallot Cranberry Agrodolce

SIDES

HONEY GLAZED CARROTS with whipped ricotta and black pepper

CRISPY BRUSSELS with pickled granny smith apples and mustard seed

WHIPPED POTATOES

GREEN BEAN CASSEROLE with crispy onions

THIRD COURSE

CHOICE OF

PEAR AND RICOTTA CAKE

Pear Cider Gel, Hazelnut Dust, Pear Chip, Ricotta Gelato

PUMPKIN TART

Caramel Cinnamon Glaze, Cocoa Nibs, Pumpkin Lace Cookie, Brown Butter Cayenne Gelato

A Portion Of Our Proceeds
Will Be Donated To

