no good byes

thanksgiving

welcome beverage

PORTO PUNCH port wine, lemon, ginger beer, warming spices, bourbon

bread service

WARM SPICED PUMPKIN BREAD served with ginger butter

first

Optional Wine Pairing - Bollinger Special Cuvée

DELICATA & BABY KALE SALAD roasted delicata squash, baby kale, candied pecans, pomegranate arils, chèvre cheese, and apple cider vinaigrette

main choice of entrée

Optional Wine Pairing - Beaujolais Selection

SLOW-ROASTED TURKEY and confit leg meat finished with thyme jus

or

PAN-SEARED VIRGINIA TROUT accompanied by apple cider beurre blanc

accompaniments

GARLIC & HERB POMME PURÉE yukon gold potatoes blended with roasted garlic and fresh herbs

MAPLE-GLAZED RAINBOW CARROTS roasted heirloom carrots finished with vermont maple syrup and fresh thyme

GREEN BEANS ALMONDINE haricots verts with beurre noisette, lemon zest, and toasted almonds

CRANBERRY, GINGER & ORANGE COMPOTE fresh cranberries simmered with ginger,orange zest, and warming spices

FARMHOUSE BREAD STUFFING rustic bread stuffing with mushrooms, water chestnuts, and fresh herbs

desserts

CHEF CASSIDY'S PIE SELECTION house-made seasonal pies showcasing classic thanksgiving flavors with a modern touch

CHOICE OF:

PUMPKIN PIE meringue

APPLE PIE with Cheddar crust

CHOCOLATE FRENCH SILK PIE

PRIX FIXE - $85 PER GUEST
(not inclusive of tax and gratuity)

OPTIONAL WINE PAIRING +$50 PER GUEST