



THANKSGIVING Menu



10 person minimum | \$49.95 per person. Place order in increments of 5 guests

Please choose one item from each category.

All Menus are accompanied by Cranberry Sauce with Candied Orange (GF), Traditional Giblet Gravy (GF), & Artisanal Dinner Rolls & Homemade Cornbread Madeleines with Whipped Sea Salt Butter

ENTREES

Roasted Turkey (GF, DF)

Whole Roasted Crown of Breast & Confit Leg

Honey Glazed Ham (GF, DF) +2.50 Per Person

Spiral-Sliced Boneless Ham, Brushed With Honey And Brown Sugar

Herb Marinated Tenderloin (GF,DF) +5.00 Per Person

Red Wine Demi-Glace, Crispy Shallots, Chives

STUFFING

Traditional Bread Stuffing

Wilted Leeks, Thyme, Onions, Carrots, Celery

Cornbread Stuffing (GF, VG)

Apricots, Cranberries, Leeks

STARCH

Yukon Gold Mashed Potatoes (GF)

Butter, Maldon Salt

Maple Candied Yams (GF)

Pomegranate Seeds, Fried Sage

Southern Style Mac & Cheese

Herbed Panko Crust, Aged Cheddar Bechamel

VEGETABLES

Fall Harvest Vegetables (GF, VG, DF)

Delicata Squash, Fingerling Potato, Thumbelina Carrot, Haricot Vert, Pearl Onion

Roasted Brussels Sprouts (GF, DF)

Sweet & Sour Maple Glaze

Charred Broccolini (GF,V,DF)

Roasted Garlic Oil, Crispy Onions

SALAD

Harvest Salad (GF, VG, DF)

Maple-Glazed Butternut Squash, Poached Pear, Roasted Purple Cauliflower, Pickled Carrots, Arugula & Frisée, Crispy Leeks, Caramelized Shallot Vinaigrette

Apples to Apple (GF, V)

Roasted & Fresh NY State Apples, Bruleed Brie, Red Endive, Frisse & Romaine, Red Quinoa, Spicy Pepitas, Dill Fronds, Pickled Mustard Seed, Dijon Mustard Vinaigrette

Tossed Salad (GF, VG, DF)

Cucumber, Heirloom Tomato, Watermelon Radish, Chive, Basil, Mint, Baby Green & Red Lettuce, Crispy Carrot Ribbons, Agave Lime Vinaigrette

INDIVIDUAL MINI PIES

Pecan Pie with Dark Chocolate Cremeux

Buttery Pecan Filling, Maple, Bourbon, 64% Dark Chocolate

Pumpkin Pie with Mascarpone White Chocolate Cremeux

Spiced Pumpkin Custard, Cognac, Mascarpone, White Chocolate

Apple Pie with Crumble

Granny Smith & Honeycrisp Apples, Autumn Spices, Muscovado Sugar, Vanilla, Cognac, Golden Crumble

A LA CARTE

Roasted Turkey (GF, DF)

\$250

Whole Roasted Crown of Breast & Confit Leg
Serves 20 guests

Stuffing/Vegetables/Starch/Salad

\$6.95

Minimum 10 guests

Per Person

Individual Mini Pies

\$8.00

Minimum 6 per flavor

Each

OPTIONAL ADD-ONS

Apple Cider

\$5.95

Cinammon Sticks | Served Hot or Cold

Per Person

