

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

Tide Mill Farms Organic Turkey (GF)

Whole Roasted Crown of Breast & Confit Leg

Snake River Farms Ham (GF,DF) [+ \$2.50 Per Person]

Kurobota Pork Spiraled Boneless Ham

Bourbon Spiked Honey Glaze

STUFFING

"Traditional" Bread Stuffing (V)

Wilted Leeks, Thyme

Savory Brioche Bread Stuffing

Roasted Gala Apples, Sweet Sausage, Macerated Cranberries

VEGETABLES

Fall Harvest Vegetables (GF,VG)

Parsnips, Cippolini, Rutabaga, Acorn Squash, Thumbelina Carrot

Roasted Brussel Sprouts (GF, VG)

Sweet & Sour Maple Glaze

Butternut Squash (GF,VG)

Pickled Apples, Dried Cranberries, Pepitas, Chives, Maple Dijon Vinaigrette

STARCH

Yukon Gold Mashed Potatoes (GF, V)

Butter, Maldon Salt

"Scalloped" Maple Candied Yams (GF, V)

Southern Style Mac & Cheese (V)

Aged Cheddar Bechamel, Ritz Cracker Crumble

SALAD

Harvest Salad (GF, VG)

Maple-Glazed Butternut Squash, Pomegranate-Poached Pears, Golden Beets, Roasted Purple Cauliflower, and Tri-Color Carrot Ribbons over a Bed of Arugula & Frisée, Finished with Caramelized Shallot Vinaigrette and Crispy Leeks

Paradise Salad (GF, V)

Baby Lettuce, Grape Tomatoes, Sun-dried Cranberries, Caramelized Walnuts, Feta Cheese, Balsamic Vinaigrette

Tossed Salad (GF, VG)

Baby Lettuce, Heirloom Tomatoes, Carrot, Cucumbers, Watermelon Radish, Balsamic Vinaigrette

INDIVIDUAL MINI PIES

Pecan Pie with Dark Chocolate Cremeux (V)

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

Pumpkin Pie with Mascarpone White Chocolate Cremeux (V)

Spiced Pumpkin Custard, Cognac, Mascarpone, White Chocolate

Apple Pie with Crumble (V)

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

A LA CARTE

Tide Mill Farms Organic Turkey (GF) \$250

Whole Roasted Crown of Breast & Confit Leg

Serves 20 Guests

Stuffing/Vegetables/Starch/Salad \$6.95/pp

Minimum 10 guests

Individual Mini Pies \$6/each

Minimum 6 per flavor

OPTIONAL ADD-ON

Apple Cider [\$5.95 per person]

Cinnamon Sticks | Served Hot or Cold



(GF) GLUTEN FREE, (V) VEGETARIAN,
(VG) VEGAN, (DF) DAIRY FREE



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