

Thanksgiving

APPETIZERS

choice of

GRILLED DAY BOAT SCALLOPS

wilted chicories, poached mussel, shellfish nage

HALF-DOZEN ICED BEAU SOLEIL OYSTERS*

chili-lime mignonette, seasonal crudités, green goddess

TRUFFLED RISOTTO BIANCO*

crispy enoki, organic egg yolk, grana padano

BUTTERNUT SQUASH BISQUE

crispy pancetta, melted leeks, pine nut brown butter, red ribbon sorrel

ROASTED PEAR & DELICATA SQUASH SALAD

radicchio, aged manchego, pepitas, concord grape vinaigrette

BROOKLYN BURRATA & BRUSSELS

poached persimmon, hazelnut, balsamic, charred baguette

ENTRÉES

choice of

ROASTED HOLIDAY TURKEY

maple brined organic turkey breast, braised leg & thigh, haricot verts, roasted root vegetable & fig dressing, sage-giblet gravy, cranberry sauce

GRILLED FAROE ISLAND SALMON

la ratte fingerlings, wilted spinach, pomegranate, grainy mustard emulsion

BAKED NOVA SCOTIA HALIBUT

cilantro-ginger aioli, roasted delicata, japanese eggplant, hakurei turnips, miso butter

STUFFED WHOLE MAINE LOBSTER

fall mushroom & blue crab stuffing, sautéed greens, cognac

**BAROLO & ROSEMARY BRAISED CREEKSTONE FARMS
SHORT RIBS**

fontina-potato fondue, swiss chard, meyer lemon bread crumbs

FAMILY-STYLE VEGETABLES

8 ea.

**TRUFFLED FALL MUSHROOM &
POTATO GRATIN**

fontina, thyme

ROASTED BRUSSELS SPROUTS

pickled apples, sage, pecans

MASHED SWEET POTATOES

warm spices, maple butter, sea salt

MARKET CAULIFLOWER

curry yogurt, currants agrodolce

DESSERTS

choice of

APPLE & CRANBERRY CROSTATA

brown butter caramel, mascarpone gelato

**DARK CHOCOLATE & BRIOCHE
BREAD PUDDING**

toasted hazelnut bark, anglaise, espresso gelato

**SOFT HONEY SPICED COOKIE &
PUMPKIN GELATO SANDWICH**

hot buttered rum

LAMBRUSCO SABAYON GRATINÉE

vanilla bean, mixed berries

HOLIDAY LIBATIONS



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dustin gonzalez
CHEF DE CUISINE