



Thanksgiving

WINE DINNER

COURSE ONE

ROASTED CARROT SOUP

*Spinach Pesto, Spicy Creme Fraiche,
Crispy Country Ham*

COURSE TWO

WARM KALE SALAD

*Roasted Pumpkin, Duck Fat Vinaigrette,
Cannellini Beans, Pork Belly, Shaved Brussels,
Black Lentils*

COURSE THREE

SWEET POTATO GNOCCHI

*Braised Rabbit, Bourbon Brown Butter,
Rapini, Fried Sage*

COURSE FOUR

GRASS FED BEEF TENDERLOIN & A CORNMEAL-DUSTED OYSTER

*Cremini Mushroom & Leek Risotto,
Grilled Asparagus, Red Wine Reduction*

COURSE FIVE

ESPRESSO & DARK CHOCOLATE TART

House Pumpkin Syrup, Whipped Mascarpone

