



Happy Thanksgiving!

Thursday, November 23, 2023

First Course

Butternut Squash Bisque

Toasted Pumpkin Seed Oil

Green Onion Risotto

With Shaved Black Truffle & Parmesan Cookie

Salad of Heirloom Beets

House Made Burrata

Candied Pecans & Virgin Olive Oil

Jumbo Coconut Shrimp

Mustard Sauce

Shellfish Crepe

Lobster, Shrimp, Scallops, Lump Crabmeat

Star Anise Glaze

Second Course

Roasted Hudson Valley Turkey

Apple & Chestnut Stuffing with Fresh Sage

Giblet Gravy

Miso Glazed King Salmon

Ragout of Orzo & Broccoli Rabe

Pear Tomatoes & Morel Jus

Braised Short Ribs of Beef

Parsnip Puree & Crispy Brussels Sprout

Chili & Onion Crust

Breast Of Duckling

Hakurie Turnip & Fried Rice with Confit Leg

Juniper & Ginger Crusted Venison

Sweet Potato Mouseline

Baby Brussels Sprouts with Bacon & Chestnuts

Dessert

Warm Valrhona Chocolate Cake

Grand Marnier Ice Cream & Orange Confit

Banana Walnut Bread Pudding

Served Warm with Bananas Foster

Vanilla Bean Ice Cream

Pumpkin Ginger Tart

Shortbread Crust & Crown Maple

Crème Anglaise

Individual Hudson Valley Apple Pie

Tahitian Vanilla Bean Ice Cream

Organic Carrot Layer Cake

Mascarpone Frosting Crème Anglaise

~ Ninety-Five Dollars ~

**If you have a food allergy, please speak to the owner, manager, chef, or server.*