

# Thanksgiving Dinner

## 3 COURSE PRIX FIXE DINNER

\$65

### STARTERS

*Butternut Squash Bisque*  
Crispy Delicata Squash. Chili Oil.  
Crème Fraîche.

*New England Clam Chowder*  
Crispy Bacon & Leeks.

*Farro Beet Salad*  
Toasted Hazelnuts. Goat Cheese.  
Arugula. Honey Vinaigrette.

*Gorgonzola Salad*  
Frisée. Bibb Lettuce. Granny Smith  
Apple. Candied Pecans. Dried  
Cranberries. Lemon-Thyme  
Vinaigrette.

*Caesar Salad*  
Romaine Lettuce. Grana Padano.  
House Caesar. Crushed Croutons.

### MAIN COURSE

*Cider Glazed Turkey*  
Garlic Whipped Potatoes. Sausage Stuffing.  
Haricots Verts. Cranberry Sauce. Gravy.

*Maple-Bourbon Glazed Ham*  
Roasted Baby Carrots & Haricots Verts.  
Potatoes Au Gratin. Apple Chutney.

*Hudson Vally Duck*  
Crispy Half Duck. Plum Sauce.  
Maple-Braised Cabbage. Parsnip Purée.

*Roasted Halibut*  
Clam Bisque. Potato Dumplings.  
Sautéed Escarole. Fried Leeks.

*Coffee-Crusted Prime Rib* +\$5  
Garlic Whipped Potatoes.  
Haricots Verts. Coffee Demi-Glace.

*Butternut Squash Risotto*  
Cranberries. Spinach. Hazelnuts. Goat Cheese.  
Caramelized Onions. Red Wine Reduction.

### DESSERTS

*Pumpkin Mousse*  
Candied Pepitas.

*Flourless Chocolate Cake*  
Raspberry Compote. Pistachios.

*Turtle Bread Pudding*  
Bourbon Caramel Sauce.

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### A LA CARTE ADD-ONS

*Whipped Ricotta* 19  
Tomato Jam. Crispy Basil.  
Aged Balsamic. Garlic Flatbread.

*Fried Calamari* 22  
Spicy Marinara. Lemon-Caper Aioli.

*PEI Mussels* 24  
Garlic-Parmesan Cream Sauce.  
Fennel. Rustic Bread.

*Brussels Sprouts* 21  
Maple-Bacon Aioli. Gorgonzola.  
Crispy Prosciutto. Hot Honey.

Childrens Turkey or Ham Dinner 12 & Under - \$25