

THANKSGIVING MENU SPECIALS 2020

Appetizers

THANKSGIVING MINISTRONE
ROAST TURKEY, SLOW COOKED TOMATOES, HUBBARD SQUASH,
RICH BROTH, PARMIGINAO CHILI FLAKES

'HOT & COLD' BRUSSELS SPROUTS SALAD
TOASTED BRUSSELS WITH SMOKED MOZZARELLA,
PECORINO & LEMON DRESSED CRUDO

Entrees

GRILLED ROSEMARY HAM STEAK
ROASTED POTATO GNOCCHI WITH FALL GREENS, MAPLE CARROTS,
CLASSIC AROMATIC MUSTARD GRAVY

TURKEY DINNER

BRINED, ROASTED, & SLICED TURKEY, TWICE BAKED MASHED,
FALL VEGETABLES, GRAVY, STUFFING, CRANBERRY

Sides

WOOD OVEN ROASTED CAPE COD TURNIP CASSEROLE,
MAPLE BUTTER, HONEY BREADCRUMBS

TWICE BAKED MASHED POTATOES, VERMONT CHEDDAR

CRANBERRY PRESERVES WITH ORANGE, VANILLA, & BLACK PEPPER

Sweets

Dark Chocolate Mousse *in* Crystal, Almond Biscotti, Whipped Cream

Classic Pecan Tart, Bourbon Crème Anglaise, Salted Caramel Gelato