



2022 THANKSGIVING TO GO MENU

PRE-ORDERS ONLY

THE START

SIGNATURE JUMBO COCKTAIL SHRIMP

12 JUMBO SHRIMP (8-12 CT) POACHED TO PERFECTION, CHILLED
SERVED WITH OUR SASSY SRIRACHA COCKTAIL SAUCE & LEMON
\$33 DZ

ANI'S TABLE DUCK LIVER MOUSSE

MADE WITH SHALLOTS, LOCAL APPLES, TARRAGON, BUTTER & COGNAC
CRACKED SEA SALT BAGUETTE, CAPERBERRIES & PICKLED ONIONS
\$27 PINT \$40 QUART

STUFFED BRIE

1 LB BRIE WHEEL SPLIT & STUFFED WITH YOUR CHOICE OF HONEY & HAZELNUTS,
SPICY CRANBERRY CHUTNEY, OR BASIL PESTO. HEAT SLIGHTLY TO SERVE,
COMES WITH BAGUETTE & GRAPES
\$38

A BIRD OF A DIFFERENT FEATHER

SALT & FRESH THYME CURED DUCK LEG CONFIT

6 FRESH DUCK LEGS AIR CURED WITH SALT & FRESH THYME & SLOWLY BRAISED IN RENDERED DUCK FAT LADEN WITH
WHOLE WHITE PEPPERCORNS, BAY LEAVES, WHOLE SPRIGS OF THYME UNTIL TENDER - A WONDERFUL ALTERNATIVE
FOR GREAT FOOD & DARK POULTRY MEAT LOVERS!
SIX FULL DUCK LEGS WITH THIGHS - PLEASE CALL FOR MARKET PRICE

ANI'S TABLE SIGNATURE TURKEY / POULTRY BRINE

BLEND OF WHOLE SPICES INCLUDING PEPPERCORNS, CORIANDER, BAY LEAVES, BROWN SUGAR,
MALDON SEA SALT, & MARSALA WINE
1 QUART OF CONCENTRATE MAKES ONE GALLON OF BRINE
\$15

THE SIDES

ROASTED GARLIC MASHED

YUKON GOLD POTATOES, SLOW ROASTED GARLIC, CREAM AND SWEET BUTTER
PERFECTLY SEASONED READY TO RE-HEAT & IMPRESS!
\$22 QUART

TRADITIONAL SAGE STUFFING

WITH LEEKS & FRESH HERBS
\$20 QUART

OYSTER CORNBREAD STUFFING

WITH LOCAL OYSTERS, HOUSE MADE CORNBREAD, LEEKS, THYME, BAY & STOCK
\$26 QUART

SAUSAGE & CHESTNUT STUFFING

SWEET SAUSAGE & ROASTED CHESTNUTS WITH TARRAGON, SHALLOTS, & STOCK
\$24 QUART

CRANBERRY & ORANGE RELISH

SWEET ORANGES, JUICE & ZEST WITH FRESH CRANBERRIES FOR A FRESH TAKE ON A CLASSIC
\$12 QUART

MARSALA GRAVY

MADE WITH HOUSE MADE TURKEY STOCK, MARSALA WINE, PERFECTLY SEASONED
\$11 PINT \$19 QUART

AU POIVRE GRAVY

TURKEY STOCK GRAVY FINISHED WITH COGNAC, PEPPERCORNS & A TOUCH OF CREAM
\$14 PINT \$28 QUART

THE VEGGIES

ROASTED ROOT VEGETABLE HASH

PARSNIPS, TURNIPS, SWEET POTATOES, CARROTS, BUTTERNUT SQUASH, & CIPPOLINI ONIONS
ROASTED WITH FRESH HERBS, CUMIN & A TOUCH OF BOURBON
\$20 QUART

ROASTED BRUSSEL SPROUTS

WITH SHALLOTS & WHITE WINE
\$20 QUART

ROASTED CAULIFLOWER GRATIN

=WITH HEAVY CREAM, LEMON & GRUYERE
\$24 QUART

GLAZED BABY CARROTS WITH TOPS

WITH GINGER, HONEY & DILL
\$20 QUART

DESSERTS

REAL PUMPKIN OR VANILLA BEAN CREME BRULEE

FULLY COOKED INDIVIDUAL PUMPKIN SPICE OR VANILLA BEAN ANI'S TABLE SIGNATURE CREME BRULEES IN ATTRACTIVE DISPOSABLE TINS READY FOR YOU TORCH OR BROILER - OR EAT AS IS.

ORDER COMES WITH BRULEE SUGAR ON THE SIDE.

\$46 HALF DOZEN 8 OZ BRULEES

SIGNATURE CRANBERRY CURD TART

BEAUTIFUL, SWEET & TART CRANBERRY CURD TART TOPPED WITH HAND SUGARED FRESH CRANBERRIES IN A HOUSE MADE ALL BUTTER TART SHELL!

\$38

ROASTED PEAR OR APPLE COBBLER - SERVES 4-6

½ PAN FRESH OVEN ROASTED CT GROWN APPLES OR PEARS BASTED IN BUTTER WITH A CRUNCHY SUGARY TOPPING WITH FRESH CRANBERRIES BAKED IN FOR A FESTIVE FLAVOR & TOUCH

\$36

DEADLINES: SUNDAY NOVEMBER 20TH FOR ALL ORDERS

SPECIAL CUSTOM ORDERS WELCOME - 11/18 DEADLINE

PLEASE CONTACT CHEF ANI DIRECTLY

DELIVERY AVAILABLE IN HARTFORD AREA , DEEP RIVER, OLD LYME, & ESSEX.

PICK-UP AVAILABLE IN ESSEX & IVORYTON

PHONE:

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