



## 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 7 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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