



Thanksgiving Dinner 2023

STARTERS

* **Crispy Brussels & Shishitos**

Twice-Cooked Local Brussels & Peppers, Balsamic, Garlic, Parmesan, ^Sweet Onion Aioli
12/17

* **Parmesan Polenta Cakes**

Fried Crispy, Romesco Sauce
15

*** 3-COURSE DINNER ***

Entrée Price Includes Soup or Salad and Dessert

Soup or Salad

Choice of: Wild Mushroom Bisque ~or~ Autumn Farm Salad

Entrées

Traditional Turkey Dinner

Roasted Organic Diestel, Sea Salt & Citrus-Brine, Pan Gravy
Autumn Vegetable Cornbread Stuffing, Cranberry Sauce
Smashed Baby Red Potatoes, Green Bean Casserole
55

Prime Rib

Herb-Crusted, Slow Roasted, Veal Jus
Smashed Baby Red Potatoes, Green Bean Casserole
60

* **^Dayboat Diver Scallops**

Pan Seared, Romesco Sauce
Wild Mushroom Risotto, Micro Greens
65

Ranch Stroganoff

Fresh Local Egg Noodles, Crema, Red Wine, Scallions
~Wild Mushroom -40 ~Wild Mushroom & Tenderloin -50

* **Stuffed Delicata Squash**

Quinoa, Butternut Pistachio Purée, Shaved Fennel, Balsamic Glace
40

Dessert

Choice of: Sweet Potato Cheesecake, Pumpkin Pie, ~or~ Flourless Chocolate Torte