

# THANKSGIVING DINNER



## APPETIZERS

*choice of*

### PUMPKIN SOUP

corriander crème fraîche & lobster

### PAN SEARED CRAB CAKE

fennel, orange, pomegranate vinaigrette

## SALAD COURSE

### BEET & APPLE SALAD

endive, spiced pepitas, blue cheese purée

## ENTRÉES

*choice of*

### GOFFLE FARMS FREE RANGE TURKEY

leek & sausage stuffing, brown butter whipped potatoes,  
roasted root vegetables, cran-apple compote

### FILET MIGNON

cauliflower & potato gratin, Swiss chard, cranberry bordelaise

### PAN SEARED CHATHAM COD

savoy cabbage, maitake mushrooms, organic red quinoa, lobster broth

## DESSERTS

*choice of*

### PUMPKIN PIE

### APPLE-CRANBERRY CRUMBLE



65 PER PERSON / 35 CHILDREN UNDER 12