



market table

APPETIZERS

Maine Lobster Risotto

burst tomatoes, crispy leeks

Local Black Sea Bass Crudo*

fuji apple, toasted hazelnut, lime

Spiced Long Island Duck Breast*

pomegranate, arugula, toasted quinoa, gastrique

Parsnip Soup

cranberry relish, maitake mushrooms, brioche crunchies

Market Beets & Goat's Cheese

pistachio, horseradish crema, soft herbs

Delicata Squash & Pear Salad

lolla rosa, pecorino, pepita salsa verde

Ricotta Cavatelli

truffled mushrooms

ENTRÉES

Holiday Roast Turkey

corn bread dressing, confit leg, giblet gravy, cranberry

Broiled Cod Imperial*

peeky toe crab, grilled cabbage agro dolce

Braised Colorado Lamb Shank

kale polenta, dates, rosemary jus

Filet Mignon Au Poivre*

brandy, broccoli, fontina fonduta

Grilled Organic Salmon*

creamed leeks, shiitake, balsamic, crunchy shallots

Hampshire Pork Porter House*

fingerlings, bacon vinaigrette, wild dandelion, red wine

THANKSGIVING 2017

95 dollars per person

Mike Price & Joey Campanaro

FAMILY-STYLE MARKET VEGETABLES

Mashed Potatoes

giblet gravy

Brussels Sprouts

sweet and spicy apples, bacon

Sweet Potatoes

bok choy, hazelnut beurre noisette

DESSERTS

Apple Pie

brown butter caramel, mascarpone gelato

Peach & Blackberry Cobbler

almond streusel, ginger gelato

Flourless Chocolate Cake

rich turkish coffee gelato

Pumpkin Cheesecake

graham cracker crust

Gelato & Sorbet

two scoops

* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness