

thanksgiving

..... NOVEMBER 25, 2021

95 pp.



market table

first *choice of*

Ricotta Cavatelli braised hampshire pork sugo, broccoli rabe, pecorino romano

Truffled Parsnip & Leek Velouté jonah crab, crispy shallots, snipped chives

Roasted & Raw Beet Salad za'atar yogurt, fried chickpeas, urfa spiced honey, soft herbs

Vadouvan Curry Carrot Tartare puffed quinoa, bulgarian feta, pistachio pesto, herbs

Grilled Octopus crispy la ratte potatoes, pickled peppers, smoked paprika, saffron aioli

second *choice of*

Sautéed Nova Scotia Halibut purple cauliflower purée, charred romanesco, mushrooms, kale, almonds

Grilled Faroe Island Salmon* wild mushroom risotto, roasted maitakes, parsley pistou

NY Strip Steak* garlic & herb confit, truffle potato & spinach hash, glazed carrots, carrot top chimichurri

Pork Milanese red kuri romesco, delicata squash, celery root-apple slaw

Roasted Holiday Turkey rosemary brined-breast, braised leg, root vegetable & fig dressing,
wilted greens, sage giblet gravy, cranberry sauce

for the table *à la carte*

Mashed Sweet Potatoes maple butter, pecans 8

Roasted Brussels Sprouts pickled pears, delicata, sage 9

dessert *choice of*

Apple Pie mascarpone gelato, brown butter caramel

S'more Chocolate Mousse vanilla bean swiss meringue, graham cracker crumble

Pumpkin Bread Pudding roasted pears, bourbon pecan gelato

Matcha Panna Cotta stone fruit compote, candied orange

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