Happy Thanksgiving
Four Course Prix Fixe
$169

First Course

Blue Crab Bisque
leeks, yukon gold potatoes

Italian Milk Burrata
truffled and smoked pecorino cheese, truffle honey, balsamic pearls, taralli

Crispy Kale Mesclun Salad
bradied cheeries, cranberry vinaigrette, stilton, applewood smoked bacon

Second Course

Pan Seared Scallops
chanterelle, farro, pilaf, bacon aioli

Truffle Pecorino Gnocchi
lobster mushrooms, porcini oil, smoked tomato, wild oregano

Lamb Merguez Sausage
spaetzle, cucumber, carrot, yogurt, mint

Seared Hudson Valley Foie Gras
meyer lemon bread pudding, red currant

Entrées

Veal Osso Buco
saffron risotto, broccolini

Herb Crusted Halibut
manilla clams, beech mushrooms, sea beans, snap peas, herb pistou

Beef Wellington
mushroom duxelle, beurre rouge

Traditional Turkey
sweet potatoes, cornbread, giblet gravy, cranberry chutney

Fire Roasted Picuillo Pepper
tofu crisps, lemongrass, coconut milk, basil

Four Choices Of Dessert From Our Pastry Chef