Thanksgiving Dinner

80 PER PERSON

Starters

ROASTED USHI PUMPKIN & PARSNIP SOUP
Coconut, Toasted Pumpkin Seeds

GRILLED ENDIVE & BRUSSEL SPROUT SALAD
Pomegranate, Apple, Butternut Squash, Quinoa

SMOKED DUCK
Red Cabbage, Black Truffle Cream

To Share

THYME & MUSTARD ROASTED TURKEY BREAST
SLOW BRAISED TURKEY THIGH
ROOT VEGETABLES
BRIOCHE & FOIE GRAS STUFFING
ROASTED CHESTNUTS
GINGER CRANBERRY COMPOTE

Sides

HONEY ROASTED SWEET POTATO WEDGES
Lime Yogurt, Espelette

BRUSSEL SPROUTS
Crispy Pork Belly, Golden Raisin, Marcona Almonds

BRAISED WILD MUSHROOMS
Fresh Herbs

Dessert

CHOICE OF
PUMPKIN PIE
APPLE CRUMB PIE

Wines By the Bottle

White

MAISON ROCHE DE BELLENE, VIELLES VIGNES, MEURSAULTS — 145
Meursault, France, 2019

DOMAINE ROLAND LAVANTUREAUX, CHABLIS — 88
Burgundy, France, 2020

Red

DOMAINE ARMELLE ET BERNARD RIOIN ` LA CRUIS BLANCHE' BOURGOGNE, PINOT NOIR — 100
Burgundy, FR, 2020

DUCKHORN, CABERNET SAUVIGNON — 88
Napa Valley, California, 2019

Sparkling

LAURENT PERRIER 'LA CUVEE' BRUT CHAMPAGNE — 72
Champagne, France, NV

VEUVE CLIQUOT 'YELLOW-LABEL' BRUT CHAMPAGNE — 120
Champagne, France, NV

After-Dinner Drinks

CINNAMON AMERICANO — 12
Cinnamon-Infused Bittersweet Digestif

HOT TODDY — 17
Whiskey, Honey, Lemon

VIN CHAUD — 19
Wine, Cognac, Brown Sugar, Spices