

THANKSGIVING 2020 \$128

APPETIZERS

nantucket bay scallop crudo, apple, pear and beet vinaigrette
roast carrot and avocado salad, crunchy seeds, creme fraiche and citrus
peekytoe crab crostini, green chili, aioli and dill
roasted cauliflower soup, chili oil and herbs
fire roasted beets, house made farmers cheese, aged balsamic vinegar and herbs

ENTREES

faroe island salmon baked with mushrooms, sage, vanilla and lemon
black sea bass with chilies and herbs, new potatoes, spinach and basil
wood oven roasted maine lobster, oregano, lemon-chili vinaigrette and fries
roasted organic turkey, sourdough mushroom stuffing,
mashed potatoes, cranberry compote, brussel sprouts and gravy
grilled brandt farms beef sirloin, broccoli rabe,
fermented chili butter, crushed sesame and basil

DESSERTS

maple pumpkin pie, brandy whipped cream
caramel popcorn sundae
apple pie, cinnamon ice cream
chocolate cake, chocolate malt ganache, toasted marshmallow