



## Thanksgiving Menu

November 25<sup>th</sup>, 2021

### 1<sup>st</sup> Course

#### Pears And Frisee

Champagne Poached Lady Pear, Bitter Young Greens, "Jasper Hill" Bailey Hazen Blue Cheese, Vermont Maple Honey-Soaked Pecans, Late Season Blackberries, Maple Bourbon Vinaigrette

### 2<sup>nd</sup> Course

#### Butternut Squash Bisque

Dehydrated Cranberries, Toasted Spiced Pepita Seeds, House Made Cinnamon Creme Fraiche

### 3<sup>rd</sup> Course

#### Lemon Thyme Joyce Farms Organic Fresh Turkey Breast

Brown Butter Sage Croissant Stuffing, Roasted Carolina Sweet Potatoes with House Made Maple Marshmallows and Candied Pecans, Sautéed Green beans with Marcona Almonds, Whipped Slow Roasted Garlic Yukon Potato, Cognac Turkey Gravy, Toasted five spice Cranberry Sauce

### 4<sup>th</sup> Course

#### Warm Pecan Babancourt Rum Tart

Salted Vanilla Gelato, Whipped Cream

**\$95++ per person**