

## THANKSGIVING DAY FEAST

### RAW BAR

#### PETITE PLATEAU DE FRUITS DE MER

½ Maine Lobster, 8 Local Oysters, Tuna Tartare, Peekytoe Crab Salad, 4 Cocktail Shrimp  
105.

Selection Of Local Oysters MP | Shrimp Cocktail 18.

### FIRST COURSE

*Choice of:*

#### BRUSSEL SPROUT SALAD

*Delicata Squash,  
Goat Cheese, Pumpkin Seeds,  
Roasted Shallot Vinaigrette*

#### BUTTERNUT SQUASH VELOUTÉ

*Sage, Brown Butter, Fall Spice  
Crème Fraiche*

#### PEEKYTOE CRAB TARTINE

*Avocado Mousse, Shaved Fennel  
Grapefruit Supreme*

#### PÂTÉ EN CROÛTE

*Rohan Duck, Foie Gras  
Black Mission Figs*

### ENTRÉE

*Choice of:*

#### LOBSTER GNOCCHI

*Sweet Potato, Brown Butter, Walnut, Stracciatella*

#### SEARED BAY OF FUNDY SALMON

*Lentils De Puy, Pickled Onion, Sauce Meurette*

#### COLORADO LEG OF LAMB

*Root Vegetable Fricassée, Pumpkin Purée, Lamb Jus*

#### HERITAGE TURKEY

*Roasted Breast & Thigh Confit, Chestnut Stuffing, Pommes Purée, Cranberry Compote, Rosemary Gravy*

### SIDE DISHES

10. each

*Sweet Potato Purée | Haricot Vert With Crispy Shallots | Mushroom Fricassée  
Super Green Spinach | Pomme Frites | Roasted Brussel Sprout & Apple*

### DESSERT

*Choice of:*

#### APPLE PIE COUPE

*Gala Apples, Pie Crumb,  
Cinnamon Chantilly, Apple Chip*

#### PAIN AU CHOCOLATE BREAD PUDDING

*Fig Gelato, Candied Almonds,  
Cardamom Anglaise*

#### BUTTERNUT PUMPKIN TART

*Torched Meringue, Maple Gelato,  
Candied Pepita Tuile*