



2024 Thanksgiving Menu

Starters

Curry Carrot & Parsnip Soup ^{GFIV}

Smoked Fig Cream, Toasted Hazelnut

Blue Crab Toast

Brioche Dipped in Light Custard,
Broiled Crab Mornay, Lacquered Bacon,
Smoked Tomato Syrup

Beef Carpaccio ^{GF}

Pickled Rhubarb, Dijon Mustard, Manchego
Cheese, Extra Virgin Olive Oil, Crusty Bread

Butter Leaf ^{GFIV}

Dried Apricot, Blackberry, Fennel,
Buttermilk Feta Dressing

Entree

Roasted Turkey

Apple & Pecan Stuffing, Whipped Mashed
Potato, Winter Vegetables, Cranberry
Chutney, Turkey Gravy

Pumpkin Miso Glazed Halibut ^{GF}

Sweet Potato Hash, Confit Plum,
Herb Streusel

Winter Spiced Pork Tenderloin ^{GF}

Charred Frisée, Whipped Mash Potato,
Cider Mustard Sauce

Honey Beet Risotto ^{GFIV}

Braised Radicchio, Mascarpone Cheese,
Leek Butter

Desserts

Cover's Bakery Pumpkin Pie ^V

Vanilla Whipped Cream

Cover's Bakery Pecan Pie ^V

Vanilla Ice Cream, Caramel Sauce

Caramel Apple Crisp ^V

Whipped Cinnamon Mascarpone

Lemongrass Fool ^{GFIV}

Pomegranate Seeds, Shaved Dark Chocolate

\$60.00 Adult, \$35.00 Kids 2-12

(Separate kid's menu also available)

GF- can be gluten free V- can be vegetarian Δ - can be vegan

Steve Rinauro, Executive Chef