

# THANKSGIVING 2015

## FIRST

### **BUTTER LETTUCE SALAD**

Fresh Goat Cheese, Shaved Radishes, Country Bread Croutons, Fines Herbes Vinaigrette

### **AUTUMN APPLE SALAD**

Confit Beets, Hazelnut Praline, Fourme D'Ambert

### **SCOTTISH OCEAN TROUT CRUDO**

Chilled Apple Consommé, Yuzu, Wild Herbs

### **SUGAR PUMPKIN GNOCCHI**

Roasted Pumpkin, Brown Butter Dashi, Poached Farm Egg

### **ROASTED CHESTNUT SOUP**

Duck Confit, Huckleberry, Spiced Marshmallow, Toasted Hazelnut

### **CAVIAR DOUGHNUT** 50 SUPPLEMENT

Speck, Brioche, Uni, Fromage Blanc

### **ALBA WHITE TRUFFLE RAVIOLO** 75 SUPPLEMENT

Farm Egg, Porccini, Ricotta



## MAIN

### **ROASTED HERITAGE TURKEY**

Chestnut Stuffing, Glazed Sweet Potatoes, Fresh Cranberry, Crispy Leg

### **DUO OF WAGYU BEEF**

Flat Iron, Braised Short Rib, Celery Root-Potato Gratin, Bone Marrow

### **BUTTER-BASTED ARCTIC CHAR**

Crispy Chicken Skins, Honey Glazed Mirepoix, Black Truffle Lentils Du Puy

### **CARAMELIZED SCALLOP BOUILLABAISSE**

Stuffed Monterey Squid, Gulf Prawn, Nori Crouton

### **ROASTED MATSUTAKE POT PIE**

Brussels Sprouts, Mushroom Velouté, Cippolini Onion

## SIDES FOR THE TABLE

### **POMME PUREE**

Fresh Cranberry, Crispy Leg

### **TRADITIONAL STUFFING**

Celery Root-Potato Gratin, Bone Marrow

### **TURKEY GRAVY**

Fresh Cranberry, Crispy Leg

### **GLAZED SWEET YAMS**

Celery Root-Potato Gratin, Bone Marrow



## SWEET

### **ARTISAN CHEESE SELECTION**

Della Fattoria Walnut Bread

### **CHOCOLATE POT DE CRÈME**

Candied Walnuts, Crème Fraîche, Chocolate Crémeux

### **"PUMPKIN PIE"**

Roasted Pumpkin, Marshmallow, Graham Cracker

### **APPLE STREUSEL**

Cranberry, Vanilla Ice Cream



MENU 85 PER GUEST