



THANKSGIVING 2024

THREE COURSE PRE FIXE MENU...\$78



A LA CARTE

SMOKED BERKSHIRE HAM...\$18

cornichon, whole grain mustard

RASPBERRY POINT OYSTERS ON THE HALF SHELL...\$30/DZ

apple cider mignonette

CHILLED JUMBO SHRIMP...\$40/DZ

classic cocktail sauce, lemon

SMOKED SALMON...\$18

capers, dill, lemon

FIRST COURSE *choose one*

ROASTED BUTTERNUT SQUASH BISQUE

brioche croutons, crème fraîche, sage brown butter

CAULIFLOWER AND APPLE VELOUTÉ

brunoise apple, thyme oil

LACINATO KALE SALAD

honeycrisp apples, dried cherries, fresh goat cheese, hazelnut vinaigrette

LITTLE GEM HOUSE SALAD

tomato, bacon lardon, pickled onion, cucumber, dijon vinaigrette

SECOND COURSE *choose one*

HERITAGE BREED TURKEY

roasted breast, slow cooked confit leg, pommes puree, cranberry compote, brioche stuffing, turkey jus

BRAISED LAMB LEG

roasted brussel sprouts, aligot potatoes, rosemary lamb jus

PAN ROASTED MARYLAND ROCKFISH

honeynut squash pureé, tiny grapes, verjus sauce

CHARRED CARAFLEX CABBAGE

roasted black futsu pumpkin, fresh pomegranate, chermoula sauce, dukkah

DESSERT *choose one*

MAPLE PUMPKIN TART

pâte à sucrée, nutmeg chantilly

MOCHA CARAMEL TORTE

chocolate genoise, caramel mirror glaze, dark chocolate mousse

BASQUE CHEESECAKE

blood orange reduction