

# Thanksgiving Menu

November 24, 2022

## ***Appetizers***

*(Choice of One)*

*Roasted Butternut Squash Soup*

*Fines Herbs, Crème Fraiche*

*Porcini & Chanterelle Duxelles Risotto*

*Mascarpone, Carnaroli Rice, Thyme Butter*

*Fall Spinach Salad*

*Delicata Squash, Dried Cherries, Candied Pecans, Feta Cheese, Maple Balsamic Vin*

## ***Entrees***

*(Choice of One)*

*Diestel Turkey Two Ways*

*Spice Brined Breast & 24-Hour Confit Leg, Apple Infused Gravy*

*Beef Wellington*

*Mushroom Duxelles, Prosciutto Di Parma, Bordelaise Jus*

*Japanese Hokkaido Diver Scallops*

*Pistachio Browned Butter*

*Stuffed Local Delicata Squash*

*Wild Rice, Winter Vegetables, Chanterelle Mushrooms*

## ***Sides***

*Mashed Yukon Gold Potatoes*

*Dijon & Shallot Dressed Green Beans*

*Crispy Brussels Sprouts*

*House Made Quince Sage Chicken Sausage Stuffing*

*House-Made Cranberry Sauce*

## ***Desserts***

*(Choice of One)*

*Pumpkin Pie with Mascarpone Whipped Cream*

*Pecan Pie with Vanilla Ice Cream & Caramel*

*Cranberry Sorbet with Fresh Berries*

***Prix-Fixe Menu – Turkey, Wellington or Scallops \$95 // Squash \$55***

*–Gratuity of 20% will be added to each check–*