



THANKSGIVING 2023

FAMILY STYLE

Our culinary team highlights seasonal ingredients from local purveyors, including High Lawn Dairy, Cricket Creek Farms, and Marty's Local to create innovative and flavorful menus. Our own organic gardens, hives, and chicken coop enhance our ever-changing dishes.

TO BEGIN

HEIRLOOM BEET SALAD *gf, v*
roasted pear, toasted pistachio, whipped Cricket Creek feta
pomegranate, vinaigrette

MAPLE KOMBUCHA SQUASH BISQUE *gf, nf, v*
sage tuile, herb crème fraîche

WARM PARKER HOUSE ROLLS *nf, v*
truffle butter, fleur de sel

TO SHARE

SLOW ROAST MISTY KNOLL FARMS TURKEY *nf*
breast and leg, apple-rye stuffing

WHIPPED BUTTERMILK POTATOES *nf, v*
snipped chives

HARICOT VERTS & CAULIFLOWER AMANDINE *gf*
pickled shallots, lardons

PAN ROASTED GEORGE'S BANK COD *gf, nf*
blood orange beurre blanc

SWEET POTATO GNOCCHI *nf, v*
kale pesto, Tivoli Farms mushrooms, black truffle

CRANBERRY-ORANGE RELISH *df, gf, nf, v*

SAGE JUS *gf, nf*

TO CELEBRATE

PETITE PUMPKIN PIE

CARAMEL APPLE CHEESECAKE *gf*
CHOCOLATE PECAN TARTLETTE

gf *nf* *ef* *df* *v* *vg*
gluten free | nut free | egg free | dairy free | vegetarian | vegan

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

