1894

THANKSGIVING PRIX FIX MENU

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.

Please note: This special offering is complimentary for registered guests of Miraval Berkshires only.

1894 Sourdough & Pumpkin Spiced High Lawn Butter

CANAPES

TRUFFLED CHICKEN LIVER PARFAIT

MEADOWVIEW DEVILLED EGG WITH CAVIAR
gf, df, nf

BUTTERNUT SQUASH CROSTINI
vg, gf, df, nf, ef

FIRST COURSE

CLASSIC LOBSTER BISQUE
gf, nf, ef

HEIRLOOM BEET SALAD
Quinoa Crumble, Chevre, Orange, Raspberry Vinaigrette
v, gf, nf, ef

POMELO SUPREMES SALAD
Cucumber, Red Onion, Tomato, Lime
vg, gf, df, nf, ef

MAIN COURSE

Select One Per Person

BEEF WELLINGTON
Truffled Duxelles, Spinach, Puff Pastry, Cabernet Demi-glace

SLOW ROASTED TURKEY BREAST
with Dark Meat Ballotine & Orange Cranberry Relish
gf, df, ef, nf

LENTIL & MUSHROOM SHEPHERD'S PIE
with Peas, Mint, and Vegan Cheese
vg, gf, df, nf, ef, contains soy

SIDES

Select Three Per Table

ROASTED ROOT VEGETABLES & BRUSSEL SPROUTS
vg, gf, df, nf, ef

HARICOT VERTS WITH GARLIC & LEMON
vg, gf, df, nf, ef

WHIPPED MAPLE SWEET POTATOES WITH CANDIED PECANS
v, gf, ef contains pecans

TRADITIONAL TURKEY DRESSING WITH SAGE GRAVY

ROASTED SMASHED POTATOES
vg, gf, df, ef, nf

DESSERT

Chef's Choice of Seasonal Petite Desserts to share

gf gluten free | *nf* nut free | *ef* egg free

df dairy free | *v* vegetarian | *vg* vegan

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