

“Amuse Bouche”

Smoked Salmon Tartine, Quail Egg, Mascarpone, Osetra Caviar



Variations of Butternut Squash
Cepe, Chestnut and Cauliflower

Bluefin Tuna
Toro, Radish and Edamame

Baby Artichoke and Potato Terrine
Beets, Frisee and Black Truffle

Hot Maine Lobster
Celery Root, Kohlrabi and Chanterelles



Pasta a la Chitarra (Supplement Twenty)
Root Vegetables, Delicata and Alba White Truffle

Loup de Mer
Puy Lentils, Salsify and Red Kuri Squash

Ribeye of Beef
Gratin, Black Trumpets and Brussel Leaves

Organic Pennsylvania Turkey
Garlic Herb Stuffing, Potato Puree and Haricots Vert



Almond Crusted Goat Cheese
Pear, Fennel and Argan Oil



Guanaja Chocolate Mousse
Financier, Apricot and Banana Passion Sorbet

Warm Pumpkin Tart
Pecan, Crème Fraiche and Cranberry Sorbet

Cider Doughnuts
Apple, Chestnut and Buttermilk Ice Cream

\$135.00 per person inclusive of service charge
Chef, Jeffrey Thompson

Thanksgiving