



T H A N K S G I V I N G 2 0 2 0

Cook Shack Menu

F I R S T C O U R S E

(select one per person)

Roasted Sunchoke Soup

Speck, Birdseed Relish, Whipped Chèvre

Crispy Duck Slaw

*Savoy Cabbage, Seckel Pear, Ricotta Salata,
Spiced Almonds, Banyuls Vinaigrette*

Harvest Salad

*Delicata Squash, Dried Cranberries, Pepitas,
Chicories, Apple Butter*

Turkey Chorizo Hush Puppies

Dill Pickle Remoulade

M A I N S

(select two for the table – served family-style)

Applewood-Smoked Turkey

Dry-Aged Prime Rib

Maple-Glazed Ham

Smoked Steelhead Chops

Honey BBQ Glazee

A L L T A B L E S S E R V E D
W I T H T H E F O L L O W I N G

Cranberry Relish

Giblet Gravy

House-Made Rolls

Fresh-Churned Butter, Sea Salt

S I D E S

(select three for the table – served family-style)

Hominy Hot Dish

Fingerling Potato Chips, Fried Herbs

Fried Brussels Sprouts

Preserved Lemon Aioli

Baked Mac and Cheese

*Orecchiette Pasta, Aged Cheddar Mornay,
Parmesan-Herb Breadcrumbs*

Cranberry-Chestnut Stuffing

Buttermilk Mashed Potatoes

Giblet Gravy

Sweet Corn Pudding

Cauliflower Gratin

Fontina Mornay, Savory Streusel

Grilled Autumn Vegetables

Hazelnut Romesco

D E S S E R T

(select one per person)

Pumpkin Cheesecake

Bittersweet Ganache, Toasted Cinnamon Dust

Cranberry Clafouti

Honey-Citrus Crème Fraîche

Quince Crumble

Butterscotch, Pecan Streusel

Upside-Down Caramel Apple Cake

Armagnac Glaze, Mexican Chocolate Ice Cream