



THANKSGIVING 2020

In-Home Dining Menu

FIRST COURSE

(select two – served family-style)

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

MAINS

(select two – served family-style)

Applewood-Smoked Turkey

Dry-Aged Prime Rib

Maple-Glazed Ham

Smoked Steelhead Chops

Honey BBQ Glazee

ALL MEALS SERVED
WITH THE FOLLOWING

Cranberry Relish

Giblet Gravy

House-Made Rolls

Fresh-Churned Butter, Sea Salt

SIDES

(select three – 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

Cauliflower Gratin

Fontina Mornay, Savory Streusel

Grilled Autumn Vegetables

Hazelnut Romesco

DESSERT

(select one – served family-style)

Pumpkin Cheesecake

Bittersweet Ganache, Toasted Cinnamon Dust

Quince Crumble

Butterscotch, Pecan Streusel

Upside-Down Caramel Apple Cake

Armagnac Glaze, Mexican Chocolate Ice Cream