

Jane

THANKSGIVING

THURSDAY, NOVEMBER 23, 2017
1PM-9PM

FIRST COURSE

BUTTERNUT SQUASH SOUP
quinoa, chervil, cardamom crème fresh

PAN SEARED CRAB CAKE
fennel, orange, pomegranate vinaigrette

TOASTED RICOTTA GNOCCHI
parsley, parmesan, white truffle crema

AUTUMNAL SALAD
apples, pepitas, cranberries, smoked blue cheese,
sherry shallot vinaigrette

SECOND COURSE

GOFFLE FARM FREE RANGE TURKEY
leek & sausage stuffing, whipped potatoes, roasted root vegetables
red-eye gravy, cranberry sauce

BRAISED BEEF SHORT RIBS
butternut squash puree, brussels sprout petals, pomegranate gastrique

PAN SEARED CHATHAM COD
savoy cabbage, baby carrots, herb beurre blanc

ROASTED PUMKIN RISOTTO
pancetta, sage, toasted hazelnuts

DESSERT

SPICED PUMPKIN CAKE
bourbon crème fraîche, candied pepitas, vanilla gelato

APPLE CRISP
caramelized Fuji apples, oat streusel, caramel gelato

55 PER PERSON / 28 CHILDREN UNDER 12

