

Jane

THANKSGIVING

THURSDAY, NOVEMBER 22, 2018
DINNER 1PM-9PM

FIRST COURSE

BUTTERNUT SQUASH SOUP

QUINOA, CHERVIL, CARDAMOM CRÈME FRAICHE

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 PUMPKIN RISOTTO

PANCETTA, SAGE, TOASTED HAZELNUTS

DESSERT

PUMPKIN CHEESECAKE

SPICED OAT CRUMBLE, SALTED CARAMEL

CARAMELIZED APPLE TART

VANILLA CREAM, ALMOND BRITTLE

60 PER PERSON / 30 CHILDREN UNDER 12

