

Thanksgiving

PRIX FIXE

\$135 PER PERSON

ROASTED SQUASH VELOUTÉ

pickled hedgehog mushroom, brown butter powder,
maple, toasted pumpkin seed, sage

CHARRED ENDIVE & PEAR

gunn's hill brie, candied walnut, cider vinaigrette

RAVIOLI

roasted pumpkin, confit garlic, wild nettle gouda,
crisp breadcrumb

TURKEY

sous vide breast with herbs, confit leg and savoy
cabbage crepinette, whipped potato, glazed carrots,
cranberry, natural jus

WARM APPLE CHARLOTTE

brioche crust, calvados stewed apples, maple
caramel, smoked vanilla ice cream

MIGNARDISE

caramelized milk and pumpkin spice truffle

