

THANKSGIVING CHEF-PREPARED, READY-TO-COOK

APPETIZERS

small (serves 2-4) // 30 large (serves 4-6) // 54

BAKED BRIE

serves 6-8 // 48

relish, turkey gravy

half, 5-6 lbs (serves 2-4) // 42

whole, 10-12 lbs (serves 4-6) // 72

CHEESE + CHARCUTERIE

assorted imported and domestic cheese, selected charcuterie,

triple cream brie, cranberry-orange preserves, pecans, rosemary, puff pastry

FREE-RANGE TURKEY

brined and seasoned turkey (uncooked), cranberry

HERITAGE BREED TURKEY

fresh and dried fruit, preserves, picklings, crackers

SIDES

CORNBREAD STUFFING *apricot, pork sausage, savory herbs*

serves 4 // 20

WHIPPED POTATOES creamy yukon gold potatoes, sweet cream butter, sea salt

serves 4 // 18

SQUASH CASSEROLE *yellow squash, mushroom cream, cheddar cheese*

serves 4 // 20

PARKER HOUSE ROLLS fluffy rolls, sea salt

serves 4 // 10

HOUSE-MADE PIES

SWEET POTATO *flakey crust, sweet potato chiffon, toasted meringue*

whole pie (serves 6-8) // 28

PUMPKIN *flakey crust, roasted pumpkin custard*

whole pie (serves 6-8) // 28

EMILIO WINE "NESSUN DORMA" Lambrusco, Emilia-Romagna, Italy // 34

LA COLLINE AUX FOSSILES Chardonnay, Roussion, France || 24

MAS DE GOURGONNIER *Grenache, Provence, France ||* 40



*Eating raw or unde. highly susceptible individ neat, poultry, eggs or seafood poses a health risk to everyone, h compromised immune systems. The cooking of such animal but especially to the elderly, young children under the age of 4, pregnant women and oth foods reduces the risk of illness. Split plate fee: \$8. Tickets are subjected a 20% gratuity.