

THANKSGIVING 2023

three course pre-fixe menu...\$75



FIRST COURSE *choose one*

MUSHROOM BISQUE

brioche croutons, rosemary oil

LITTLE GEM HOUSE SALAD

tomato, bacon lardon, pickled onion, cucumber, dijon vinaigrette

SHELLFISH BISQUE

butter poached shrimp & lobster, finished with sherry

ENDIVE SALAD

honeycrisp apple, bleu d'auvergne, honey brown butter walnuts, cider vinaigrette

À LA CARTE

OYSTERS ON THE HALF-SHELL...

\$18/half-dozen or \$30/dozen

honeycrisp apple mignonette

TERRINE OF HUDSON VALLEY

FOIE GRAS...\$24

plum jam

CLASSIC SHRIMP COCKTAIL...\$20

BERKSHIRE HAM...\$18

cornichon, whole grain mustard

SECOND COURSE *choose one*

HERITAGE BREED TURKEY

roasted breast, slow cooked leg confit, pommes purée, cranberry compote, brioche stuffing, turkey jus

BRAISED BEEF SHORTRIBS

pommes purée, roasted root vegetables, fresh horseradish, red wine reduction sauce

BUTTERNUT SQUASH GNOCCHI

roasted mushrooms, toasted pepitas, goat cheese fondue

PAN ROASTED SCALLOPS

honeynut squash purée, brussels sprouts, bacon lardon, hazelnut brown butter

BEEF WELLINGTON

Roseda Farms beef tenderloin cooked in pastry, mushroom duxelles, Serrano ham, pommes purée, roasted baby carrots, red wine reduction

\$35 supplement

DESSERT *choose one*

PUMPKIN SPICED CREME CARAMEL

gingerbread laced tuille, vanilla bean chantilly

DARK CHOCOLATE FLOURLESS CAKE

dark chocolate cake, pecan brittle, creme fraiche chantilly

CREME BRULEE PEAR TART

brown butter sucee, caramelized pear creme filling, bruleed, pear chip