

THANKSGIVING MENU

2021

appetizers

Butternut Squash Bisque

crème fraiche, toasted pepitas

Point Judith Calamari

cherry peppers, watercress, peppadew aioli

Roasted Brussel Sprouts

bacon, grated grana padano, julienned apple, white truffle aioli, apple cider gastrique

Smoked Dry-Rubbed Chicken Wings

shaved celery and carrot, house blue cheese sauce

6

15

13

12

salads

House Salad

arcadia greens, grape tomatoes, cucumbers, red onion, carrots, balsamic vinaigrette

Caesar Salad

romaine, focaccia croutons, shaved grana padano, anchovy-parmesan dressing

Beet Salad

arcadia baby greens, marinated beets, goat cheese, toasted hazelnuts, poached pears, tarragon orange vinaigrette

7

8

12

entrees

Traditional Turkey Dinner

sausage stuffing, red bliss mashed potatoes, cranberry compote, glazed carrots, green beans, gravy

Apple Cider Braised Pork Shank

root vegetables, braising jus, crispy polenta, sautéed swiss chard, gremolata

Roasted Salmon

butternut squash risotto, sautéed spinach, candied pepitas, smoked tomato basil butter

Short Rib and Scallop Pasta

roasted tomatoes, mushrooms, onions, cognac cream sauce, baby spinach, fresh herbs, grated grana padano

Prime Rib (14oz)

potato leek and gruyere gratin, glazed carrots, au jus, horseradish sauce

24

24

25

32

34

desserts

Cast Iron Bread Pudding

cinnamon and maple bread pudding, brown butter caramel, crème anglaise, fresh whipped cream

Pumpkin Cheesecake

dulce de leche, toasted hazelnut brittle, fresh whipped cream

Apple Cider Spice Cake

whipped honey ricotta, lemon curd, raspberry sauce, cinnamon sugar

8

8

8

