



# THANKSGIVING

Choose one From Each Section

*\$75 Per Person*

*FAMILY STYLE For Parties 5 or More*

## Antipasti

**Candied Figs** Grilled Bread, Whipped Ricotta, Hazelnuts  
**Autumn Green Salad** Shaved Local Vegetables, Fresh Herbs, Sherry Vinaigrette  
**Classic Caesar** Two Year Parmesan, Citrus Breadcrumbs

## Pasta

**Orecchiette** Fennel Sausage, Broccoli Rabe Pesto  
**Cavatelli** Pomodorini Sauce, Whipped Ricotta  
**Squash Ravioli** Brown Butter, Pecorino and Sage

## Entrees

**Barolo Braised Short Rib** wilted Greens, Glazed Fondant Potato  
**Roasted Sea Bass** Grilled Squash, Charred Citrus  
**Marinated Grilled Local Squash** Golden Raisins and Salsa Verde  
**Hudson Valley Turkey** Potato Puree, Caramelized Brussels Sprouts, Chestnut Stuffing, Natural Jus

## Dessert

**Moscato Panna Cotta** with Candied Pecans  
**Pumpkin Cheesecake** with Whipped Cream  
**Apple Crumble** with Vanilla Cream

Executive Chef Jared Secor

Thank you to our local Farms & Farmers: Norwich Meadows, Eckerton Hill, Hepworth, Hudson River Fruit

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
IF YOU HAVE A FOOD ALLERGY OR A SPECIAL DIETARY REQUIREMENT, PLEASE INFORM YOUR SERVER. V – Vegetarian GF – Gluten Free