

FIRST

COCONUT-PUMPKIN BISQUE
toasted pumpkin seeds

BABY KALE SALAD

baby kale | arugula | parsnip | spiced walnut | aged sherry vinaigrette

SIMPLE GREENS

little leaf greens | radicchio | shaved radish | cucumber | herbed vinaigrette

PASSED

LOCAL CHEESE + CRACKERS

full bar available

MAIN

BRINED ROAST TURKEY
3 day salt-brine

PAN SEARED MAINE SALMON

HONEY ROAST HAM
orange, clove + honey glaze

FALL VEGETABLE STIR FRY
quinoa | wild rice | squash | braised greens | tamari | sesame | rice vinegar

\$75 per person

SIDES

MASHED POTATOES
roasted garlic

APPLE STUFFING
caramelized onion | local apples | sage

CRANBERRY SAUCE
orange zest | cinnamon

TURKEY JUS REDUCTION
savory herbs

BRUSSELL SPROUTS
roasted garlic | garlic oil | red wine glaze

BROWN SUGAR SQUASH
mashed + roasted squash | spiced brown sugar

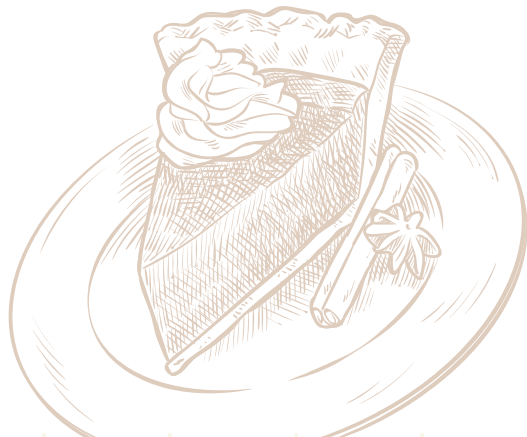
GREEN BEAN CASSEROLE
mushroom cream | crispy shallots

WARM ROLLS + BUTTER
whipped butter | maldon salt

SWEET

**FLOURLESS CHOCOLATE
TORTE**
gluten free

**ASSORTED CHEESECAKES +
PIES**



HOURS

11 AM – 3 PM

reservations required
last seating at 3 PM

