

Thanksgiving 2013

NINETY-FIVE DOLLARS

Amuse Bouche

Gulf shrimp with garlic butter, Long Island cheese squash and Old Bay

First Course

Apple Street Farm Autumn greens with walnut and fennel, satsuma orange, faux yogurt gnocchi, and orange blossom sherbet

Scituate crab and lobster bisque with a roasted garlic flan

Cavendish Vermont quail with venison pote, various heirlooms apples, mustard greens and sherry vinaigrette

Georges Bank scallops with crispy sweatbreads, hay roasted cauliflower, green cabbage and caper emulsion

Main Course

Grilled Maine lobster in the style of Brandade provençal, little clams, parsley root and artichoke (add 20)*

Vermont turkey roasted with French black truffle and sage, Ballottine of date and black walnut, brioche dressing and giblet gravy

Spanish sea bass with Maine mussels, braised leek, crispy root vegetable, and Maitre Gaspard

Apple Street Farm ham house cured in the Virginia style with salt roasted pineapple, clove, and caramelized vegetables

Vegetarian Thanksgiving Prix Fixe

EIGHTY DOLLARS

A tasting of festive vegetarian dishes

Thanksgiving 2013 Degustation Menu

ONE HUNDRED TWENTY DOLLARS

VINTNER'S TASTING, FORTY-FIVE DOLLARS

Four wine pairings

Amuse Bouche

Gulf shrimp with garlic butter, Long Island cheese squash and Old Bay

First Course

2010 PONT DE CHEVALIER, SAUVIGNON BLANC, KNIGHTS VALLEY, CALIFORNIA

Hot and cold Maine lobster: heirloom apple cannoli with almond beurre noisette and green apple gelée

Second Course

2010 DOMAINE DE LA BERGERIE, COTEAUX DU LAYON RABLAY, LOIRE

New York state foie gras de canard torchon with quince, raw Asian pear and parsnip-carrot muffin

Third Course

2012 TABLAS CREEK "PATELIN" BLANC, PASO ROBLES, CALIFORNIA

East Coast halibut with Nantucket Bay scallops, sea vegetable emulsion, Savoy cabbage and urchin

Fourth Course

2010 NEWSOME-HARLOW ZINFANDEL, CALAVERAS COUNTY, CALIFORNIA

Colorado Lamb "cassoulet" with Toulouse sausage, braised lamb tongue, haricot blanc and red wine reduction

or

2010 DOMAINE COLETTE, MORGON, BEAUJOLAIS

Vermont turkey roasted with white truffle and sage; Ballottine of date and black walnut, brioche dressing and giblet gravy

Grand Fromage

Dessert

Chocolate pecan tart with nougatine brittle and apple pie ice cream

Or

Pumpkin roulade with maple-molasses cream and burnt orange ice cream