

HAPPY THANKSGIVING 2017
(Sample Menu, Subject to Change)

FIRST COURSE

Spicy Montauk Fluke Tartare*
Hijiki, Wasabi Tobiko, Radish

Golden Beet & Endive Salad
Hazelnuts, Roasted Shallots, Chinese Red Vinegar & Honey

Charred Broccolini & Tardivo Salad
Warm Pomegranate Molasses & Roasted Garlic
Wild Boar Lonza & Sartori Sarvecchio

Local Cauliflower Soup
House Cured Bacon, 5-Year Sigit Cheese

Caramelized Peconic Bay Scallops
Leek Fondue, Brown Butter, Preserved Lemon

Winter Truffle & Risotto
Duck Confit, Delicata Squash & Herbs

MAIN COURSE

Traditional Organic Amish Turkey with Sage Gravy
Sausage Stuffing, Cranberry Relish, Butternut Squash, Brussels Sprouts, Mashed Potatoes

Scottish Salmon with Roasted Cauliflower
Sautéed Spinach, Bacon-Thyme Emulsion

Dry Rubbed Berkshire Pork Tenderloin
Fregola Sarda, Dried Fruits, Baby Bok Choy, Red Walnut Pesto

SIDES- \$5

Mashed Potatoes
Sautéed Spinach

Butternut Squash
Brussels Sprouts

Risotto
Asparagus

*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.