

Thanksgiving



The Farmhouse

2018

\$85 per person. \$35 children (under 12ys of age)

Complementary basket of freshly baked Wave Hill Bakery's Bread, Cornbread, Rosemary-Pecorino Biscuits, Classic dinner rolls. Larson Farms' butter, Gianfranco Becchino Sicilian Extra virgin Olive Oil.

STARTERS

Taproot Farms' Kabocha Squash Soup, Toasted Pumpkin Seeds, Comte Cloud.

Homemade Tortellini, Lobster, Porcini, Pea Puree, Parmesan Brodo.

Endive, Watercress, Bibb Lettuce Salad, Bosc Pear, Blue Cheese, Roasted Walnuts, Champagne Vinaigrette.

MAIN COURSE

Heritage Turkey, Roasted Breast, Roulade Leg & Thigh Confit, Roasted Chestnuts, Cranberry-Citrus Compote

Prime Aged Beef Rib Roast, Grated Fresh Horseradish Gremolata, Beef Jus
Grilled Alaskan Salmon, Miso-Orange Glaze, Japanese Cauliflower

SIDES (FOR TABLE)

Brussels Sprouts,
Fingerling Potato Puree,
Turkey-Sage Stuffing

DESSERTS

Granny Smith Apple & Rosemary Tart Tartin
My Grandmother's Pumpkin Pie
Chocolate Mousse Cake
Vanilla, Strawberry & Caramel Ice Cream

