

THANKSGIVING

2009

APPETIZERS

ROASTED AUTUMN SQUASH SALAD

arugula, shaved parmesan, pumpkin seed vinaigrette

CELERY ROOT SOUP

ginger gold apples and semolina bread croutons

OVEN ROASTED SARDINES

herbed breadcrumbs and lemon garlic oil

ORGANIC MESCLUN GREENS

shaved fennel and apple mustard vinaigrette

CHAR-GRILLED OCTOPUS

fingerlings, feta, fresh mint

BEET SALAD

toasted pistachios, watercress, robiolina cheese

HOUSEMADE POTATO RICOTTA GNOCCHI

lamb ragu, mint, housemade ricotta

ENTREES

ROASTED FREE RANGE TURKEY
housemade cornbread stuffing and traditional turkey gravy

MAPLE GLAZED DOUBLE CUT PORK CHOP
bacon braised collard greens and roasted parsnips

GRILLED ATLANTIC SALMON
roasted baby turnips, chickpea mash, mustard greens

CREEKSTONE NY STRIP STEAK
portobello mushroom gravy and 'smashed' red potatoes

SAUTEED SKATE WING
caramelized cauliflower, curry, golden raisins

SELECTION OF SEASONAL VEGETABLES
over creamy soft polenta

VEGETABLES

HARICOT VERT
brown butter almonds and shallots

"SMASHED" SWEET POTATOES
caramelized homemade marshmallows

TRUFFLED ORZO
organic broccoli and pecorino romano cheese

ROASTED BRUSSELS SPROUTS
crispy bacon and pearl onions

YUKON GOLD POTATO PUREE
traditional mashed potatoes

DESSERTS

BLACK & WHITE BREAD PUDDING
brioche, chocolate, caramel pear butter

WARM APPLE CRANBERRY CRISP
oat crumble & mincemeat ice cream

PUMPKIN CHEESECAKE
butterscotch, spiced walnut streusel, whipped
cream

BROWNIE ICE CREAM SANDWICH
oatmeal ice cream, sazarac caramel

CHOCOLATE MOUSSE
graham cracker crust, milk chocolate,
marshmallows

ICE CREAM & SORBETS