Happy Thanksgiving

BEGINNINGS

Herbed Parisian Gnocchi
blue cheese, house cured ham, and black peppercorn

Blistered Cabbage Salad
whipped labneh, pickled grapes, black walnuts and vadouvan

Mushroom Pie
pate brisee, leeks and goat cheese bechamel

White Bean Crostini
house cured ham, toasted baguette and persillade

TASTY BITE

Roasted Sweet Potato Soup
whipped rosemary creme fraiche

ENTREE

House Made Mafaldine
roasted butternut squash, brown butter cream and herbed almond crumble
add crab ++

Pan Roasted Salmon
brussels sprout gratin, tarragon buerre blanc and fried citrus crisp

Braised Beef Brisket
parsnip puree, sorghum glazed carrots and sauce bordelaise

Pasture Raised Turkey
cornbread stuffing, pole beans, gravy, whipped potatoes and cranberries

DESSERT

Pumpkin Cremeaux
whipped mascarpone and flourless chocolate cake

Pecan Pie
buttermilk ice cream

FOR THE TABLE

Chef's Deviled Eggs

Bread and Butter
yeast rolls, cornbread muffins and sorghum butter

Roasted Sweet Potato Casserole
cayenne marshmallows and candied pecans

Broccoli Cheese Casserole
arkansas rice, cheddar and bread crumbs

Green Bean Casserole
mushroom cream and crispy onion

Executive Chef
Micah Klasky

Chef de Cuisine
Trevor Meredith

Sous Chefs
David Landers
Amena Shalabi
Blake Wooldridge

Pastry Sous Chef
Adrianna Thiele

Line Team
KT Snyder
Brandt Wiltse
Kenneth Jones
Rhett Shreve
Laura Earl

*Consuming raw or undercooked eggs, fish, pork and beef may result in foodborne illness.

Please alert your server to any food allergies as not all ingredients are listed.