



QUAIL & CRANE



THANKSGIVING MENU

\$80 PER PERSON

STARTER

GF/VEG

AUTUMN APPLE & ENDIVE SALAD

FRESH POINT CHICORY | APPLE CIDER VINAIGRETTE

CANDIED PECANS | BELLWETHER CARMODY

OR

ROASTED BUTTERNUT SQUASH VELOUTE

HERTH ROASTED BUTTERNUT SQUASH | LOCAL

AROMATICS | BROWN BUTTER | CRÈME FRAÎCHE

| SAGE OIL | TOASTED NUT & SEED MIX

MAIN

SOUS VIDE TURKEY ROULADE

24 HOUR BRINED TURKEY BREAST ROULADE FILLED WITH MUSHROOM DUXELLES &

CHESTNUT PUREE | TRUFFLE POMMES PUREE | BRAISED BRUSSELS SPROUTS

| CRANBERRY PORT REDUCTION

DESSERT

V

PUMPKIN PANNA COTTA

CREAMY COCONUT-PUMPKIN CUSTARD KISSED WITH AUTUMN SPICES

| MAPLE CHANTILLY | GINGERSNAP CRUMBLE | BRÛLÉED SUGAR DISC