SOCIETY TABLE

THANKSGIVING *Dinner*

First Course

choice of

Lions Mane Au Gratin
lions mane mushroom, yukon potato, fried shallot, gruyere, crispy crimini

Roasted Stuffed Quail
chipotle honey glaze, apricot-sausage stuffing, roasted sweet potato

Second Course

choice of

Thanksgiving Plate
roast turkey breast, pan- gravy, ciabatta stuffing with toasted almond & pickled raisins, orange scented cranberry sauce, mashed potatoes, haricot verts

Pumpkin Butternut Squash Lasagna
hand made pasta, roasted pumpkin- butternut squash, portabello duxelles, pine nut ricotta, basil cream sauce

Day Boat Scallops
thai basil cream, fried purple eggplant, corn nage, ginger mignonette

Dessert

choice of

Pumpkin Cheesecake
salted caramel, florentine cookie tuille, toasted marshmallow ice cream

Maple Creme Brulee
milk chocolate chantilly, toasted pecans, pears

$98++ per person