



Inspired Cuisine

## HAPPY THANKSGIVING APPETIZERS

### Harvest Bisque

Maple Cream, Pickled Apple, Smoked Sea Salt, Pumpkin Seed Oil

Maitre D's Suggested Pairing: Gewurztraminer, Hermann J. Wiemer, Finger Lakes, New York, 2008

### Whitefield Stuffed Chicken Thigh

Apple and Garlic Sausage Stuffing, Truffle and Carrot Puree, Pickled Celery,

Maitre D's Suggested Pairing: Pinot Noir, Lompoc, Sta. Rita Hills, California, 2014

### Fresh Take Farm's Fall Greens Salad

Toasted Pepitas, Dried Cranberries, Pumpkin Goat Cheese, Spiced Red Wine Vinaigrette

Maitre D's Suggested Pairing: Bordeaux Blanc, Chateau Castenet, Entre-deux-Mers, France, 2012

### Apple Cider Braised Pork Belly

Sweet Potato Puree, Grilled Leeks, Delicata Squash, Charred Fennel

Maitre D's Suggested Pairing: Château au Pont de Guitres, Lalande-de-Pomerol, Bordeaux, France, 2012

### Grilled Jumbo Prawns

Charred Endive, Cauliflower Puree, Roasted Cauliflower, Crispy Chorizo

Maitre D's Suggested Pairing: Rose, Grenache / Syrah, Chateau Pitre, "Clos de l'Amandaie" Pays d'Oc, France, 2015



Chef de Cuisine Walter Meinecke would like to recognize some of the contributing local farms that contribute to our inspired cuisine:

Old Chatham Shepherding Company

Fresh Take Farms

Nettle Meadows Farm

Thomas Dairy Farm

Maplebrook Farms

Whitefield's Farm

Hidden Hollow Farm

R&G Farm



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## INTERMEZZO

Apple, Bourbon and Quince Sorbet

## ENTREES

### Whitefield's Farm Roasted Turkey

Apple and Garlic Stuffing, House Made Turkey Gravy, Yam Mash, Haricot Verts  
Maitre D's Suggested Pairing: Côtes du Rhône, Paul Jaboulet Aîné, "Parallèle 45" 2009

### Merlot Braised Beef Short Rib

Roasted Tomato and Farro Risotto, Braised Shallot Puree, Honey Glazed Carrots, Fried Leeks  
Maitre D's Suggested Pairing: Cabernet Blend, Chappellet, "Mt. Cuvée" Napa Valley, California, 2014

### Seared Ora King Salmon

Brown Butter Artichoke, Roasted Parsnip Puree, Wild Mushrooms, Confit Pearl Onion,  
Swiss Chard

Maitre D's Suggested Pairing: Cru Beaujolais, Pierre-Marie Chermette, Moulin-a-Vent, 2006

### Berkshire Pork Ribeye

Butternut Squash Puree, Candied Bacon, Leek Risotto, Brussel Sprouts

Maitre D's Suggested Pairing: Rioja Gran Reserva, Coto de Imaz, 2008

### Crispy Duck Confit

White Bean and Bacon Ragout, Shaved Fennel Salad, Port Wine Reduction

Maitre D's Suggested Pairing: Shiraz, Taltarni, Victoria, Australia, 2012

### Traditional Thanksgiving Accompaniments Available Upon Request

Whipped Potatoes, Cranberry Chutney,  
Apple & Garlic Sausage Stuffing, Roasted Squash

## DESSERT

### Chocolate & Dessert Bar

Pumpkin Pie, Mini Maple Crème Bruleé, Mini Cheesecake, Flourless Chocolate Cake,  
Espresso Panna Cotta, Banana Bread Pudding, Shortbread Cookies,  
Carrot Cake, Assorted Fruit & Berries

## CHEF DE CUISINE WALTER MEINECKE

*\$60 per Person ~ \$30 for children*

*Beverage, Tax and Gratuity Additional,*

A 20% service charge will be applied to parties of six or more

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness. These items may be cooked to guest's specification. Before placing your order, please inform your server of any food allergies.