

🌀 Jack Sprat Thanksgiving 🌀

November 28, 2024

~Served Family Style~

to begin

Crispy Brussel Sprouts local pancetta, calabrian chili honey *gf v*

Sweet Potato Riata orange ginger oil, toasted coriander seed, brown butter parathas

to follow

Green Bean Salad local pickled mushroom, potatoes, pepitas, herbs, lemon harissa vinaigrette *gf v*

Fresh Greens local roamine, frisée, spiced pears, candied pecan gremolata, cranberry mustarda *gf v*

Corn Bread Focaccia smoked maple butter

to follow

Butter & Herb Roasted Organic Turkey sliced white & dark carved meats with turkey gravy

Aged White Cheddar Mac n' Cheese house made gemelli, crispy onion & garlic breadcrumbs

Polenta Stuffing house made apple fennel sausage, rosemary, aged pecorino *gf*

sides

winter squash agrodulce *gf v*

confit garlic yukon gold potato purée *gf*

heirloom carrots with sumac & pomegranate molasses gastrique *gf v*

local bourbon cranberries *gf v*

to finish

assorted sweets to include

Caramel Pecan Truffles pretzel, pecan, dark chocolate *gf v*

Raw Apple Pie organic fuji apples, walnut-date crust, orange syrup *gf v*

Pumpkin Olive Oil Cake vanilla mascarpone filling, cardamom & nutmeg, maple glaze

🌀 \$105 per adult \$50 per child 12 and under

Wine Pairing \$45

*gf – gluten free | v – vegan | *with omission*