

# ∞ Jack Sprat Vegan Thanksgiving ∞

November 28, 2024

~Served Family Style~

**to begin**

**Crispy Brussel Sprouts** calabrian chili honey

**Sweet Potato Riata** orange ginger oil, cashew cream, toasted coriander seed, parathas

**to follow**

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

**Fresh Greens** frisée, local romaine, spiced pears, candied pecan gremolata, cranberry mustarda

**Corn Bread Focaccia** smoked maple drizzle

**to follow**

**Stuffed Roasted Eggplant** vegan dressing & gravy

**Glazed Celeriac** slow roasted celery root, seasoned & carved

**sides**

**winter squash agrodulce**

**confit garlic yukon gold potato purée**

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

**local bourbon cranberries**

**to finish**

**assorted sweets to include**

**Cashew Turtle Cheesecake** cacao & coconut cashew filling, pecan date crust,  
organic yacon syrup, chocolate nibs

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

∞ \$90 per adult \$50 per child 12 and under

Wine Pairing \$45