

KARVÉR THANKSGIVING 2017

\$70/pp (not including beverages, tax, and gratuity)

FOR THE TABLE

Breads & Spreads

Chopped Chicken Liver Mousse | Roasted Chestnut Purée | Artichoke Brandade

APPETIZERS

Lobster Bisque or Cream of Butternut Squash

OR

Roasted Farmer's Market Beets

Goat Cheese | Almonds | Upland Cress

OR

Pan-Roasted Scallops

Celery Purée | Mustard Greens +5

ENTRÉES

With Wine Pairing Suggestions

Roasted Vermont Turkey

Cornbread & Sausage Stuffing | Brussels Sprouts | Maple-Bourbon Sweet Potatoes |

Cranberry Relish | Gravy

Domaine Treloar 'Le Secret' 2012 Languedoc-Roussillon, France 13 BTG/52 Bottle

OR

Bouillabaisse

Lobster | Mussels | Shrimp | Cod | Fennel | Saffron Tomato Broth | Rouille Toast

Bedell Cellars Taste Rosé 2016 North Fork, NY 10 BTG/40 Bottle

OR

Chef's Harvest Platter

Roasted Vegetables | Olive-oil Smashed Chickpeas | Mushroom Broth

Butter Chardonnay 2015 Napa, CA 13 BTG/52 Bottle

OR

Braised Short Rib Stroganoff

Pappardelle | Cremini Mushrooms | Black Truffle Sauce

Shatter Grenache 2014 Maury, France 15 BTG/68 Bottle

DESSERTS

(choice of)

Pumpkin Crème Brûlée

Pecan Pie

Apple Tarte Tatin