



AN ARETSKY PATROON

Thanksgiving



ADULTS 85 • CHILDREN 40

BABY ORGANIC OAK LEAF SALAD

roasted quince, maytag blue cheese, aged sherry vinaigrette

SEA SALT CURED HUDSON VALLEY FOIE GRAS TERRINE

sweet & sour dark cherry compote, toasted brioche

ROASTED PORCINI MUSHROOM AND LENTIL SOUP

ENTREES

TRADITIONAL FREE RANGE TOM TURKEY

with all the fixings...

old fashioned mashed potatoes, baked sage and sausage stuffing, sundried cranberry conserve, roasted brussel sprouts, glazed carrot with green onions, sweet potato purée, giblet gravy

ROASTED SLICED CHATEAUBRIAND

thyme roasted german butterball potatoes, creamed spinach, horseradish sauce

FILLET OF SCOTTISH SALMON GRILLED OVER SWEET FRUIT WOOD

roasted butternut squash risotto, lightly dressed sweet pea greens

executive chef, BILL PEET

SPICED PUMPKIN PIE

bourbon whipped cream, graham cracker crust

ROASTED PECAN PIE

vanilla bean ice cream

WARM SEMI SWEET CHOCOLATE CAKE

chocolate banana sauce, whipped cream