



FIRST  
choose one

- FARM GREENS : sherry vinaigrette, radish&fennel
- CAULIFLOWER SOUP : cilantro&pumpkin seed pesto
- ROAST PARSNIPS : granola, herbs
- FOIE GRAS : pain perdue, apples (add \$10)

ENTREE  
choose one

- ROASTED NY STRIP : brown butter bearnaise
- PORK LOIN : mustard jus
- BAKED SALMON : meyer lemon sauce
- GOZZI'S FARM TURKEY : roast breast & confit leg, gravy
- DUMPLINGS : brown butter, sage, squash

SIDES  
served "family style" with entree

- STUFFING : cornbread"pudding"
- BRUSSELS SPROUTS : mint, cider vinaigrette, pistachios
- POTATO : whipped, creme fraiche, chives
- CRANBERRY : sauce
- ROAST SQUASH : meringue, pecans, maple gastrique

DESSERT

...**Chef Kristin Eddy Presents** : an assortment of thanksgiving treats

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serving 11:30 a.m. - 6:00 p.m. | \$59 for adults & \$29 for children 11 and under

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