

The Dining Room

Thanksgiving 2009

First

Lobster Bisque

Veal Sweetbread and Porcini Bolognese

Nantucket Bay Scallops

Cauliflower Risotto, Mascarpone-Truffle Mousseline

Marble of Foie Gras and Truffle

Sweet Potato Preserves, Nori Brioche, Saffron Quince

Escargot and Parsley Ravioli

Chicken Jus, Chicken Wings, Red Wine Froth

Autumn Harvest

Textures and Flavors of the Season's Fruits and Vegetables

Bacon and Eggs

Pork Belly, White Bean Scramble, Tomato Marmalade

Main

Dover Sole Grenobloise 2009

Brown Butter, Lemon, Caper, Parsley

Japanese Kuroge Beef Tenderloin

Bone Marrow Toast, Shallot Confit, Bordelaise

Pallman Family Farm's Turkey

Sourdough Stuffing, Blood Orange-Cranberry, Giblet Gravy

Dessert

Sticky Toffee Pudding

Jasmine Rice Cream, Banana, Lime

Fool's Gold

Chocolate, Salty Hazelnut Praline, Chocolate Sorbet

Evolution of Pumpkin Pie

Whipped Maple Syrup, Pumpkin Seed Ice Cream

\$110 WITHOUT WINE

\$165 WITH WINE

*** Three course meal includes one selection from each category and an assortment of traditional and non-traditional side dishes for the table*