

ninety acres

Thanksgiving Dinner

APPETIZERS

Hamachi Crudo *ginger oil, cranberry vinaigrette, farm radish, gochugaru, crispy shallot*

Purée of Farm Butternut Squash Soup *coconut milk, freekeh, harissa labne, duukah*

Baby Kale *delicata squash, quinoa, whole grain mustard vinaigrette, pomegranate seed, ricotta salata*

House-made Campanelle *turkey sausage ragù, porcini mushroom, celery root, black truffle*

MAIN COURSE

Roasted Griggstown Turkey Breast *creamy polenta, roasted root vegetables, herb scented gravy*

Dry Aged Striploin *carrot purée, brussels sprouts, bordelaise*

Roasted Maitake Mushroom *farrotto, cipollini, parmigiano reggiano emulsion*

Alaskan Halibut *coco bean, endive, apple*

FAMILY STYLE SIDES

Whipped Potatoes *chive, parmigiano reggiano*

Cranberry Relish *tarragon, mustard seed*

Sausage Stuffing *brioche, parmigiano reggiano, medjool date*

Crispy Brussels Sprouts *whole grain mustard, toasted almond, tarragon*

DESSERTS

Pumpkin Espresso Sundae *pumpkin ice cream, espresso caramel, gingersnap crumble, pepita brittle*

Cinnamon Cheesecake *pear butter, walnut linzer cookie, cranberry compote*

Dutch Apple Crumb Tart *caramel sauce, vanilla ice cream*

Dark Chocolate Flourless Torte *gianduja ganache, cocoa nib tuile, candied hazelnuts*