



Thanksgiving Menu 2011

First Course

Seared Diver Scallop
Sunchoke Veloute, Mace, Pomegranate

Second Course

Squash Ravioli
Autumn Spices, Pancetta, Pecorino Romano
(White Truffle Supplement \$95)

Third Course

Roasted Turkey
Stuffing, Potato Puree, Cranberry, Giblet Gravy

Dessert

Gingersnap Pumpkin Mousse
Bourbon Pecan, Cranberry

Executive Chef Justin Bogle
Pastry Chef David Carmichael

\$155 per person