Artisan

THANKSGIVING 2015

Starter

FALL HARVEST SALAD
Local kale, romaine, young carrots, beets, quinoa, roasted squash, radish
Sun dried cranberries, toasted almonds, pepitas
Maple syrup vinaigrette

HOMEMADE SALMON GRAVLAX
Petite cress, horseradish cream, fingerling
Mustard dressing

SEAFOOD ON ICE
Local oysters, jumbo white shrimp & little neck clams
Mignonette, cocktail sauce

ARTISAN SEAFOOD CHOWDER
Oyster, clams, shrimp, crab meat, fennel-black pepper crackers

"FIVE" MINUTES EGG SALAD
Frisée, applewood smoked bacon, pickled beans
Moscatel dressing

Entrée

APPLE CIDER GLAZED AMISH TURKEY
Brioche stuffing, apple, mushroom, farro
Ginger-cranberry relish & giblet au jus
Roasted Brussels sprouts, Bourbon whipped yams
Whipped Yukon gold potato

HOMEMADE FETTUCCINE & WHITE SHRIMP
Lobster sauce, squash julienne
wilted kale

OCEAN TROUT "A LA PLANCHA"
Carrot-rutabaga mousseline, wilted cabbage
"Genevoise" sauce

GRILLED OMAHA HANGER STEAK
Petite cress salad, Yukon gold potato gratin, Bordelaise sauce

Sweets

FLUFFY PUMPKIN CHEESECAKE
Cranberry marmalade, crème fraiche, ginger snaps

CHOCOLATE "LAVA" CAKE
Pistachio ice cream, Amarena cherries

VERMONT "C" MAPLE CRÈME BRULÉE
Ganache stuffed langue de chat

ARTISAN ICE CREAM SUNDAE
Chocolate, strawberry & blueberry ice cream
Chantilly cream, banana, mixed nuts, caramel & chocolate fudge

Price fixe $65 Young adult $35