

# Thanks Giving 2020

Plated 5 course menu | Adults - \$75 | Children (under 10) - \$25  
Seating's from 11 AM - 4 PM | 2 hours per reservation  
Please no day of modifications or substitutions | Reservations close on 11/16  
Parties may not exceed 10 people | Credit card required to hold reservation

Freshly Shucked Oysters available for pre-order  
Must place order when making reservation!  
Served with 1st Course | Duxbury Oysters \$3ea

Farm Table cornbread & honey whipped butter for the table

## 1st

Shrimp or Cauliflower Cocktail (gf, cauliflower V)  
crab boil seasoning, lemon, house-made cocktail sauce

## 2nd

Sweet Potato & Apple Bisque (gf, V)  
maple, rosemary + sage za'atar, coconut cream, salted pepitas

## 3rd

Choice of:

**Farm Table Salad** (gf, V)

Mixed greens, carrot, radish, fennel, maple dijon vinaigrette

**Kale Caesar Salad**

cornbread croutons, creamy caesar, parmesan, anchovy, lemon zest, chili

**Beet Salad** (gf)

salt roasted red beets, arugula, Thomas Farm goat cheese, spiced nuts, honey, citrus

## 4th

Choice of:

**Diemand Farm Turkey** (gf w/o stuffing)

whipped potatoes, herb stuffing, green beans, gravy, cranberry sauce

**Prime Rib** (gf)

whipped potatoes, seasonal vegetable, crispy shallots, horseradish cream, au jus

**Cider Glazed Faroe Island Salmon** (gf)

butternut squash puree, bacon braised lentils, seasonal vegetable

**Stuffed Squash** (gf, V)

chestnuts, parsnips, mushrooms, chickpeas, pomegranate, sage

## 5th

Choice of:

**Maple Cheesecake**

pumpkin spice caramel, salted pepitas, whipped cream

**Apple Crisp** (gf)

Maple Valley Creamery Ice Cream

**Pecan Tart**

spiced whipped cream, bourbon chocolate sauce

**Pumpkin Mousse Bomb** (gf)

cranberry sauce

(gf) denotes gluten free (V) denotes vegan

