



Thursday November 26, 2026
\$95 per person + beverages, tax and gratuity.
Optional Wine Pairings \$75 per person

Bread

Parker House rolls with thyme honey butter (optional GF, optional DF)

Appetizer

Seared Scallops, roasted butternut squash purée, crispy brussels sprouts, lemon beurre blanc (GF)

Wine Pairing: Cantina Giardino 'Rosa' Rosato Volpe 2022 Campania IT

Salad

Roasted cinnamon pears, frisée & radicchio, toasted walnuts, gorgonzola, sherry vinaigrette, herb croutons (GF, V, optional DF)

Wine Pairing: COS 'Rami' Bianco Terre Siciliane IGP Grecanico/Insolia 2024 Vittoria, Sicily IT

Entrée

Apple cider & rosemary turkey, cranberry gastrique, acorn squash & sage stuffing, potato-parsnip purée, roasted thyme carrots, haricots verts with lemon & fresh thyme, turkey jus (optional GF, optional DF)

Wine Pairing: Sanguineto Vino Nobile di Montepulciano Riserva Sangiovese 2021 Montepulciano IT

Choice of Dessert

Pumpkin cheesecake, spiced chantilly cream, maple anglaise

-or-

Apple crumble tart, salted caramel, vanilla bean ice cream

Wine Pairing: Fratelli Badini 'Salvagno' Vin Santo Tuscany IT

Chef Marymarcel Densmore

We accept Visa, Mastercard, Discover, American Express and Cash. Automatic 20% Service Charge for Parties of 6 or more.

Dietary restrictions and requests for Optional Dietary modifications indicated above must be communicated in advance.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GF = Gluten Free, DF = Dairy Free. V = Vegetarian