

# THANKSGIVING MENU

## APPETIZER

### BUTTERNUT SQUASH SOUP

WALNUT AND ELDERBERRY CRUNCH

*OR*

### “PETUNA FARMS” OCEAN TROUT TARTARE

OCEAN TROUT ROE, KALAMANSI DRESSING

*OR*

### AUTUMN FIGS AND POACHED PEARS

PERSIAN FETA, SPICE WINE REDUCTION

## MAIN COURSE

### ROASTED ORGANIC TURKEY

CRANBERRY RELISH, BABY BRUSSELS SPROUTS

*OR*

### POTATO CRUSTED CHATHAM COD

CELERIAC PURÉE, TRUFFLE, RED WINE REDUCTION

*OR*

### PEARL BARLEY RISOTTO

MAITAKE MUSHROOMS, BABY SWISS CHARD

## DESSERT

### PECAN TART

VANILLA BEAN BOURBON CREAM

*OR*

### BUTTERSCOTCH PARFAIT

CANDIED HONEY CRISP APPLE

*OR*

### CHOCOLATE JASMINE INSPIRATION

MILK CHOCOLATE SORBET

CHEF SHAUN HERGATT