

STATE STREET

# PROVISIONS

## HAPPY THANKSGIVING

### FIRST COURSE

#### Butternut Squash Bisque

Rosemary-Balsamic, Pomegranate, Sage \$9

*Sassoregeale Sangiovese \$10*

#### Confit Duck & Foie Gras Terrine

Mission Fig & Orange Preserve, Walnut Toast \$15

*Elouan Pinot Noir \$12*

### MAIN COURSE

#### Turkey Two Ways

Roasted Breast and Confit Thigh, Tom's Gravy, Sausage Stuffing,  
Blackstrap Molasses Sweet Potato Puree, Cranberry Sauce \$28

*Castello di Volpaia Chianti Classico \$12*

#### Braised and Smoked Short Rib

Celery Root Puree, Roasted Root Vegetables \$29

*Dr. Konstatin Frank Cabernet Franc \$14*

### DESSERT

#### Graham Cracker Pumpkin Pie

Jersey Whipped Cream \$9

*Taylor Fladgate 10 year \$12*

#### Apple Tart

Brown Butter Ice Cream \$9

*Mumm Brut Prestige \$12*

**Executive Chef Tom Borgia**