

STATE STREET

PROVISIONS

HAPPY THANKSGIVING

FIRST COURSE

Baked Island Creek Oysters \$15

Creamed Spinach, Citrus Hollandaise

Taittinger Cuvée Prestige Champagne \$16

Butternut Squash Bisque \$12

Confit Pork Belly, Semolina Dumplings, Sage

2016 La Bracesca Sabazio Montepulciano \$12

MAIN COURSE

Turkey Two Ways \$32

Confit Thigh, Roasted Breast, Jersey-Whipped Potatoes,
Chorizo Stuffing, Gravy, Cranberry Sauce

2016 De Martino Gallardia Cinsault \$12

Braised Beef Short Rib \$32

Horseradish-Whipped Potato, Roasted Root Vegetables

2016 Hedges CMS Red Blend \$12

DESSERT

Apple & Cranberry Tart \$12

Brown Butter Ice Cream

Eden 'Heirloom Blend' Ice Wine \$12

Pumpkin Pie \$12

Graham Cracker Crust, Whipped Jersey Cream

Taylor Fladgate 20yr Port \$14

Executive Chef Tom Borgia