

STATE STREET

# PROVISIONS

## HAPPY THANKSGIVING

### FIRST COURSE

#### Butternut Squash Bisque

Rosemary-Balsamic, Pomegranate, Sage \$9

*Killka Malbec, Argentina \$11*

#### Confit Duck & Foie Gras Terrine

Mission Fig & Orange Preserve, Walnut Toast \$15

*Soter Pinot Noir, Oregon \$12*

### MAIN COURSE

#### Tom's Turkey

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

*Domaine Courbis Syrah, France \$14*

#### Grilled Swordfish

Roasted Root Vegetable & Potato Gratin, Gala Apple Salad \$28

*Franciscan Chardonnay, California \$13*

### DESSERT

#### Graham Cracker Pumpkin Pie

Jersey Whipped Cream \$9

*Taylor Fladgate 10 year, Portugal \$12*

#### Cranberry & Apple Tart

Honey Ice Cream \$9

*Mumm Brut Prestig, California \$12*

**Executive Chef Tom Borgia**