# THANKSGIVING

## APPETIZER

### Fig & Goat Cheese Salad

roasted walnuts, gem lettuce, balsamic vinaigrette

## **Butternut Squash Soup**

spiced pepitas, pomegranate molasses, sage

# ENTRÉE

### **Roasted Heritage Turkey**

apple-rosemary stuffing, whipped potatoes, carrots, green beans, pan gravy, cranberry sauce

## New England Pot Roast

root vegetable mashed, carrots, turnips, brussels sprouts, cabernet demi-glace

#### DESSERT

### Pumpkin Pie

candied pecan, cinnamon chantilly

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**PROVISIONS** 

Executive Chef: Mike Graffeo