



## HAPPY THANKSGIVING

### – STARTERS –

#### **Fall Squash Bisque \$12**

roasted apple, Jonah crab, cranberry oil

2016 Bassermann-Jordan, Riesling, Pfalz, Germany \$14

#### **Warm Goat Cheese Soufflé \$11**

mixed greens, cranberries, brioche

2017 Francois Chidaine, Sauvignon Blanc, Touraine, Loire, France \$13

### – ENTRÉES –

#### **New England Turkey Dinner \$26**

cider-brined breast, braised thigh, oyster-cornbread stuffing,  
candied yams, gravy

2014 Wasem, Spätburgunder Trocken, Pinot Noir, Rheinhessen, Germany \$11

#### **Potato-Wrapped Cod \$29**

corn chowder, smoked bacon, littleneck clams

2015 Carpe Diem, Chardonnay, Anderson Valley, California \$15

### – DESSERT –

#### **Pecan Pie In A Jar \$10**

pumpkin spice ice cream

NV Willm, Blanc de Noirs Brut, Cremant d'Alsace, France \$13

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
\*\*Please inform your server of any allergies prior to ordering. \*\*\*An 18% gratuity will be added to parties of 6 or more.