

MARKET

AT EDITION

THANKSGIVING FEAST

APPETIZER

Choice of One

Roasted Beet Salad, Fresh Goat Cheese
Crispy Shallots, Balsamic Vinegar & Olive Oil Dressing

Butternut Squash Soup
Wild Mushrooms & Chives

ENTREE

Choice of One

Slowly Cooked Salmon, Truffle Mashed Potato
Truffle Vinaigrette

Roasted Organic Turkey, Confit Leg
Potato Purée, Cranberry Relish

Sides for the Table

Chestnut Stuffing
Roasted Brussels Sprouts with Smoked Bacon & Chili

DESSERT

Choice of One

Gingersnap Cookies

Orange Cranberry Cheesecake

Pumpkin Ice Cream with Bourbon Caramel & Spiced Pecans

Adult 55 – Child 30

Select White & Red Wines by the Bottle 49

Vermentino, Argiolas “Costamolino”
Barbera D’asti, Di Gressy