

THANKSGIVING DINNER

2019

1ST COURSE

BROTHY WILD RICE, CELERIAC, AND PARSNIP SOUP
HOUSE MADE CRACKERS

SWEET POTATO CHORIZO AND FALL SQUASH CREAM SOUP

MOUNTAIN DELL FARMS ORGANIC GREENS SALAD
WITH MAPLE HORSERADISH VINAIGRETTE, RED AND GOLDEN BEETS,

ENTRÉE

ROAST HERITAGE BRONZE BREASTED WHITE TURKEY

PAN GIBLET GRAVY

CRISPY DARK MEAT TURKEY ROULADE
WITH SAGE

CHEDDAR CHIVE MASHED YUKON GOLD POTATOES
WITH THYME AND A HINT OF LEMON

SWEET POTATO HASH WITH BACON, RED ONIONS, RED PEPPER, AND POBLANOS

ROASTED LEEK, GARLIC, AND SAUSAGE STUFFING
MADE WITH COCOON BAKERY ARTISAN BREAD

SAUTÉED HARVEST GREENS
WITH GARLIC AND WHITE WINE

SWEET CREAMED CORN

WHOLE CRANBERRY RELISH

APPLE BEET CHUTNEY

CHEDDAR BREAD | CRANBERRY BREAD | PUMPKIN BREAD



DESSERT

PUMPKIN PIE | APPLE CINNAMON CHERRY PIE | CHOCOLATE PIE

SELECTION OF SORBETS

CHESTNUT TAVERN SELECTIONS

GINGER SNAP

HOUSE INFUSED VANILLA VODKA, ART IN THE AGE GINGERSNAP LIQUEUR,
CHILLED CIDER 10

10 OZ. FREE WILL COFFEE OATMEAL BROWN ALE 8.3%, PERKASIE, PA \$6

	5 oz./ 8 oz./BOTTLE
2018 GEORGES DUBœUF, BEAUJOLAIS NOUVEAU, BURGUNDY, FRANCE	\$9.75/\$15.25/\$35
2014 FLORA SPRINGS CHARDONNAY, NAPA VALLEY, CALIFORNIA	\$14/\$22 /\$52
2014 KENDALL-JACKSON “VINTNER’S RESERVE” PINOT NOIR, CALIFORNIA	\$13/\$20 /\$45

