

Thanksgiving

BISCUITS & BERRIES MEAL KITS

\$380 feeds 4-6 | \$620 feeds 6-10

APPETIZERS

Winter Crudités - Heirloom Carrot | Romanesco | Persian Cucumber | Sweet Peppers
Heirloom Grape Tomatoes | Caramelized Onion + Rosemary Hummus | Chive Garlic Ranch

Whipped Feta - Cranberry | Pistachio | Spiced Honey Drizzle | Fig Crackers

Bacon Wrapped Pork Belly - Cherry Cider Glaze | Pickled Mustard Seed

Caramelized Onion and Gruyere Tart - Cranberry Compote

SIDE DISHES

Local Mixed Green Salad - Roasted Delicata Squash | Badger Flame Beets | Goat Cheese | Sugared Walnut | Cranberry Thyme Vinaigrette

Brioche Rolls - Roasted Pumpkin + Cinnamon Butter

Wild Mushroom Stuffing - Bacon | Leek | Brie

Roasted Winter Squash - White Miso | Maple | Cranberry | Pecan | Sherry Vinegar

Honey Roasted Baby Carrots - Thyme | Blood Orange | Brown Butter

ENTREE

Garlic + Herb Roasted Turkey - Traditional Gravy | Fresh Cranberry Relish
[Oven Ready or Ready to Reheat]

PIES

[Choose Two]

Salted Caramel Pumpkin Pie - Brown Butter Crust | Chai Whip

Dark Chocolate Meringue - Graham Cracker | Mocha Mousse | Marshmallow Meringue

Spiced Apple and Pear Pie - Flaky Pie Crust | Rosemary Caramel

Chocolate Bourbon Pecan Pie - Dark Chocolate | Laws Bourbon | Cinnamon Whiskey
Anglaise

ADD-ONS

Slow Roasted Prime Rib - Balsamic Herb Crust | Horseradish + Chive Sour Cream
Au Jus

[Oven Ready Only] \$150 - Feeds 6

Local Double Bone Pork Chops - Sage + Apple Mostarda | Jus

[Oven Ready Only] \$100 - Feeds 6

Bourbon and Brown Sugar Crusted Ham -

Roasted Pear Mustard \$90 - Feeds 6

Braised Short Ribs - Chokecherry Jus

Pickled Cranberry \$110 - Feeds 6

Vegan and Vegetarian Options

Available Upon Request

