



## THANKSGIVING 2008

### APPETIZER'S

Ricotta gnocchi w/ pumpkin sauce & sage  
Blue Hubbard Squash Bisque, pistachio and duck confit  
Cape Scallops w/bacon and parsnip  
Wellfleet oysters w/ cranberry & lime granita  
Smoked Salmon & caviar pizza  
Artichoke and prosciutto pizza  
Scarmoza 'en carozza' w/charred radicchio..concord grape vinaigrette  
Mozzarella w/ radish, celery hearts, crisped young spinach...bagna cauda dipping  
Arugula Salad

### MAIN COURSE

Roasted Heritage Turkey, sausage and thyme dressing w/ roasted root vegetables  
Chop of Kurobta...black pig, chestnut & parsnip puree...roasted cranberries  
Duck w/dust of licorice & drizzle of orange blossom honey...soft white beans  
Crusted Cod w/ cauliflower mousse...sweet lobster fennel emulsion  
Rare Roast Salmon...roasted hazelnut oil/tangy citrus spinach  
Toasted cornmeal pappardelle w/ turkey saltimbocca...sage brown butter  
Beet Ravioli of oxtail w/ pepperpress & horseradish crema  
Lobster agnolotti...coriander & lime leaf...1/2 grilled lobster

### DESSERT

Hot Thin Apple Tart...baked to order  
Sticky Toffee Pudding  
Caramelized Apple Cheesecake  
Flourless Chocolate Cake w/ dark berry sorbet and Cassis  
Lemon Meringue Tart

65.00 Per person