

THANKSGIVING DAY FEAST

STATIONS

Hand-Carved

Local Mulligan Creek Acres Turkey

“The 25 Mile Bird”

Pan Gravy / Orange Cranberry Chutney

Herb Crusted “Ribeye” of Beef

Horseradish Crème

Port Wine Reduction

COMPOSED SALADS

Otesaga Shrimp & Crab

Chilled Shrimp & Crab / Lemon / Dill / Aioli

Bibb & Citrus

Blood Orange / Ruby Red Grapefruit

Clementines & Tangerines / Pistachios

Extra Virgin Olive Oil

Fall Harvest Panzanella

Roasted Leeks / Granny Smith Apples

Speckled Radicchio

Cranberry & Apricot Bread Croutons

Apple Cider Vinaigrette

Toasted Farro & Butternut Squash

Roasted Shallots / Dates / Arugula

Goat Cheese / Agrodolce Vinaigrette

ARTISANAL DISPLAY

House-Made Charcuterie & Cured Meats

Marinated Olives

Local Cheeses to include:

Spurbeck’s Sharp Cheddar / Cooperstown, NY

Jersey Girl & Toma Celena Cheese

Cooperstown Cheese Company

Cooperstown, NY

Painted Goat Cabrita / Garrattsville, NY

Accompanied with an assortment of Market Vegetables, Fig Mostarda, House-Made Beer Mustards, Traditional Accompaniments, Lavash & Crostini

Bread Display

Ciabatta / Olive / Cranberry-Walnut

Rosemary Focaccia / Lavash / Grissini

Cornbread / Dinner Rolls

SUSHI & SHELLFISH ON ICE

Charred Lemon, Horseradish, Cocktail Sauce, Apple Ginger Mignonette

Chilled Shrimp Cocktail

East Coast Oysters on the half shell

A selection of Sushi Hand Roll “Temaki”

& Nigiri to include Spicy Tuna

Ora King Salmon / Vegetarian

ENTRÉES & ACCOMPANIMENTS

Spice Rubbed Breast of Chicken

White Bean & Root Vegetable Ragu

Smoked Pepper Emulsion

Seared Chilean Sea Bass

Red Kuri Squash Purée

Roasted Fennel Emulsion

Pickled Mustard Seed & Apple Relish

Yukon Mashed Potatoes

Roasted Heirloom Carrots

Orange Hoisin Glaze / Toasted Sesame Seeds

Classic Green Bean Casserole

Crispy Shallots

Granny Smith Apple &

Sage Sausage Dressing

Roasted Fingerling Sweet Potatoes

Rosemary-Pecan Streusel

HOUSE-MADE PASTA

Mac n’ Cheese “Carbonara” Style

Parmesan Reggiano / Guanciale

Smoked Black Pepper

DESSERTS

Traditional Pies: *Pumpkin, Apple, Cherry*

Pumpkin Cheesecake (GF) | Key Lime Meringue Tart | Apple Almond Tart | Pecan Tart | Apricot Tart | Chocolate Praline Cake

Gingersnap Sandwich | Chocolate Sandwich | Peanut Brittle (GF) | Chocolate Fruit Bark (GF) | Raspberry Linzer Cookies

Peach Crumble Tart | White Chocolate Cranberry Bread Pudding | Raspberry Almond Cake | Vegan Chocolate Cake | Chocolate Chip

Cookies | Oatmeal Cranberry Cookies | Fruit Choux Swans | Verrines: *Lemon Blueberry (GF) / Buttermilk Panna Cotta / Citrus Salad /*

Chocolate Crème / Berry Compote (GF) / Cassis/Spice Pear (GF)

