

welcome drinks

great on their own or mixed with your favorite spirits!
 pear, pomegranate & mint iced tea 18.00
serves 4-6

appetizer platters

artisan cheese & charcuterie tray 38.00platter
serves 4

blue swimmer crab & artichoke dip, 25.00platter
 baguette crisps, *serves 4-6*

vegan cauliflower-spinach & cumin dip 25.00platter
 with crispy crudité and lavosh crisps, *serves 4-6*

smallbites

butternut squash bisque, *serves 3-4* 14.00/qt

minted asparagus & persimmon rolls VG, GF 35.00doz

brie & apple mostarda crostini 35.00doz

ham, quince chutney on cheddar shortbread 35.00doz

red wine braised short rib mini pot pies 35.00doz

thanksgiving dinner options

all turkey is breast only – please inquire about dark meat

orange, pink peppercorn & thyme 19.50pp

dry brined turkey

includes apple, leek & brioche stuffing
 and tarragon & beaujolais gravy

upgrade to our premium option for additional \$2.50pp

**requires 7 day notice*

sage & maple brined roast turkey

includes ciabatta, winter squash & goats' cheese
 stuffing and pear & cider gravy

turkey sides/condiments

all sides/condiments serves 4-6

foodink's blood orange + cranberry sauce 6.50pint

tarragon & beaujolais gravy 10.00pint

apple, leek & brioche stuffing 20.00foil

vegan/vegetarian thanksgiving dinner entrée options

minimum order 2ppl for individual items

fallen parsnip & sage soufflé in baked individual acorn squash VG, GF 11.50ea

skillet mushroom & cornbread stuffing VG, GF 18.00foil

swiss chard parcel with braised lentils and roasted peppers VG, GF 10.00ea

vegetable sides/salads

minimum order 4ppl

hand whipped creamy mashed potatoes GF 5.00pp

sweet potato + garnet yam medley with homemade ginger marshmallows GF 5.50pp

green beans with shiitake mushrooms; madeira cream sauce, crispy shallots 5.50pp

salt roasted tri-color beets with caramelized oranges GF 5.50pp

balsamic roasted brussels sprouts with shallot confit GF 6.00pp

shredded rainbow kale, persimmon, pistachio and cranberry salad, cherry bitters dressing 5.50pp

bosc pear, candied pecan, fennel & goat cheese and butter lettuce & watercress salad, cabernet dressing 5.00pp

desserts

individual salted toffee apple pie 5.50ea

chocolate & clementine tarts 5.00ea

pumpkin - nutella cookie bars 4.50ea

gingerbread pot du crème 6.00ea

spiced shortbread leaves 3.50ea

sweet sauces

spiced whipped cream • butterscotch sauce 5.50ea
6oz. portions

special prix fixe thanksgiving bag 45.00 per person/min 4 ppl
includes turkey with stuffing and gravy, cranberry sauce, mashed potato,
green beans, ginger mallow sweet potato/yams,
plus choice of rainbow kale-persimmon salad OR apple pie + cream