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**THANKSGIVING MENU  
Thursday, November 23, 2023**

**STARTER** 

**LOCAL CHEESE...$12.00/$16.00**Calkins Creamery cheese, breadsticks, apple chutney, Hyeholde honey

**SOUP or SALAD** 

**SHERRY BISQUE...$12.00**A Hyeholde tradition

**AUTUMN SQUASH SOUP…$14.00**

Toasted pepitas, roasted squash

**ARTISAN GREENS...$14.00**Honey pear dressing, pears, Pierre Robert cheese

**WEDGE SALAD...$12.00**Green goddess dressing

**MAIN COURSES** 

**12oz PRIME BEEF STRIP STEAK...$75.00**Boursin potatoes, broccolini, bordelaise sauce

**TRADITIONAL TURKEY DINNER...$54.00**Sweet potato, Brussels sprouts, cranberry sauce, stuffing, giblet gravy

**BRAISED BEEF CHEEK...$48.00**Truffled pierogi, cabbage, Rossini sauce

**DUCK CASSOULET…$44.00**

Root vegetables, white beans, duck confit

**ELK STRIPLOIN...$55.00**Baby turnips, kale, long pepper demi, cauliflower purée

**\*SAUTÉED BRONZINO...$52**

Rutabaga & potato mash, squash puree, patty pan squash

**VEGETARIAN FEAST...$30**

Grains, kale, roasted turnips, mushrooms, black garlic tahini

\*Indicates Gluten Free

Please inform your server of any food allergies you may have

***Consuming raw or undercooked foods may increase your risk of food borne illness***