



THANKSGIVING FEAST

\$135 PER PERSON

STARTERS

Served family style

CHILLED SHELLFISH

East Beach Blonde oysters, aleppo chili-ginger mignonette, crab salad

OXTAIL TOAST

Oxtail rillettes, allspice, cranberry jam, pickled apples, celery leaf

CRUDITÉS OF VEGETABLES

Spinach-sunchoke dip, seeded lavash

PORK AND CABBAGE PIEROGI

Dijonnaise, pickled mustard seeds, crispy shallots

ENTRÉES

Choice of

BAFFONI FARMS TURKEY

Bourbon turkey gravy

PRIME SIRLOIN

Cabernet-beef jus, horseradish cream

ATLANTIC FLUKE

Blood orange-fines herbes emulsion

FAMILY STYLE SIDE DISHES

CRISPY BRUSSELS SPROUTS

ROASTED BABY CARROTS AND PARSNIPS

SOUR CREAM AND CHIVE WHIPPED POTATOES

COUNTRY STUFFING

CRANBERRY SAUCE

PARKER HOUSE ROLLS

DESSERT

SEASONAL PETIT PASTRIES & CONFECTIONS

PUMPKIN BRIOCHE À TÊTE

COCONUT CAKE

APPLE CIDER DONUTS

CHOCOLATE PECAN GÂTEAUX

CITRUS MERINGUE TART

**The culinary staff at Castle Hill feels the necessity to inform our guests on the issue of mercury in seafood. Some types of seafood can contain elevated levels of mercury, which can be detrimental to the health of certain individuals. Please inquire with your server for details. Raw meat and shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness. Consumers who are sensitive to food related reactions or illness should eat only thoroughly cooked meats, poultry and seafood. If you have any food allergies, please bring them to your server's attention.*

