



## THANKSGIVING FEAST

\$125 PER PERSON

### STARTERS

*Choice of*

#### SMOKED COD-PRESERVED LEMON BRANDADE

*Pickled shallot, saffron aioli, castelvetro olive relish*

#### CHILLED SHELLFISH

*Jonah crab salad, poached shrimp, oysters, traditional accoutrements*

#### SALAD OF CHICORIES

*Medjool date, grilled autumn squash, pickled pear, Great Hill blue cheese, red wine-cider vinaigrette*

#### PORK TERRINE

*Rye toast, pickled mustard seed, sauce gribiche*

### ENTRÉES

*Choice of*

#### CARVED BAFFONI FARMS TURKEY

*Bourbon turkey gravy*

#### ROASTED RIBEYE

*Red wine-beef jus*

#### ATLANTIC HALIBUT

*Meyer lemon-dill butter*

### FAMILY STYLE SIDE DISHES

CRISPY BRUSSELS SPROUTS

ROOT VEGETABLE GRATIN

WHIPPED YUKON GOLD POTATOES

SOURDOUGH STUFFING

WHOLE BERRY CRANBERRY SAUCE

HOUSE MADE BRIOCHE ROLLS

### DESSERT

#### SEASONAL PETIT PASTRIES & CONFECTIONS

*Served family style*

APPLE BUNDT CAKE

CRANBERRY LINZER COOKIES

PUMPKIN CHEESECAKE

FLOURLESS CHOCOLATE TORTE

PECAN BAKLAVA

*\*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.*

