

Thanksgiving 2020

DINE-IN MENU | MEAT + THREE

\$50 per person

BREAD SERVICE FOR THE TABLE

House-Made Brooklyn Style Lard Bread & House-Made Focaccia served with whipped garlic and herb butter

EVERYONE GETS...

Brussel Sprout Salad with Tahini Yum Yum dressing, toasted almonds, golden raisin

MEAT *(choose one)*

Rotisserie Turkey Breast served with gravy and cranberry sauce

Rotisserie Bourbon and Honey Glazed Ham

SIDES *(choose three)*

Vanilla Bean & Maple Whipped Sweet Potatoes toasted marshmallow

Bagel and Sausage “Traditional Stuffing”

Green Bean Casserole

Pomme Aligote

Glazed Carrots golden raisins, rosemary

SWEETS *(choose one)*

Pumpkin Pie

Oatmeal Cake with brown sugar crumble

LITTLE PENGUIN MENU

\$22 per person

Includes bread service, little turkey, sweet potatoes, green beans, carrots and ice cream sundae for dessert

CURBSIDE MENU with reheat instructions

THE TURKEY PACKAGE \$12 *(lb per person)*

Sliced Turkey (brined, herb butter and rotisserie) + Classic Turkey gravy

SIDES \$8/ea *(feeds two people)*

Fresh Cranberry Sauce (orange zest, orange juice)

Chef Jeff’s Bagel and Sausage Stuffing

Pomme Aligote

Green Bean Casserole

Glazed Carrots with golden raisins and rosemary

Vanilla Bean Sweet Potato Mash with toasted marshmallows

SWEETS \$12

Small Pumpkin Pie

Small Oatmeal Cake with brown butter crumble

BEVERAGE

Dealer’s Choice Red or White Wine Pairing \$25/bottle based on menu selection, tasting notes provided

Counting House Mull Spice Packet \$8 use with wine or cider

By Chef Jeff Seizer and team

