



CHESTNUT

Thanksgiving 2011

*** first course ***

Roasted Elkhorn oyster & marrow

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**Truffled Nora Mills grits
& wild mushrooms**

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**Rabbit terrine
shallot marmalade & pickled carrots**

*** second course ***

**Blue hubbard squash soup with
crispy leeks & gingered crème fraiche**

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**Asian pear, endive, pomegranate
candied pecans & tête de moine**

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Baby lettuces & lemon vinaigrette

*** main course ***

**Misty Knoll Farms heritage turkey
chestnut stuffing & gravy**

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**Cervena venison loin, sausage
sweet potato gratin & gunpowder jus**

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Cavendish quail, fero, sunchokes, prunes & port

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Pocono trout pozole, leeks & sage

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**Double stuffed acorn squash,
black trumpets & chestnuts**

*** dessert ***

Poached pear & almond mascarpone cake

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Baked apple, caramel & sour cream ice cream

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Pumpkin Pie, pecans & spiced maple cream