THE PEMBROKE

THANKSGIVING

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$135 per adult | $55 per child

Tax & gratuity not included

COLD SET

Ricotta Toast GL, MI *Levain, Whipped Ricotta, Brown Butter Honey Four Pepper, Herbs, Fermented Chiles*

Tomato Salad GL *Late Harvest Heirloom Tomato, Aged Red Wine Fresno Vinaigrette, Basil, Breadcrumbs*

Chicories MI *Orange, Fennel, Radish, Herbs, Citrus Vinaigrette, Pecorino*

Roasted Delicata MI *Salsa Verde, Pomegranate, Pickled Onions, Arugula, Pecorino*

Gem Salad GL, MI *Prosciutto Cotto, Peas, Mint, Robiola Vinaigrette Basil Crumb*

Cheese and Charcuterie MI, GL, MU *Local and Domestic Meats and Cheeses, Jams, Pickles, Mustards, Grilled Bread, Crackers*

Raw Bar Display CR, MO *Shrimp, Oysters on the Half Shell, Jonah Crab Claws, Lemons, Cocktail Sauce, Mignonette, Goddess Horseradish Hot Sauce*

MAIN

Turkey Dinner MI, GL *Heritage Turkey Breast, Glazed Root Vegetables, Pear and Brioche Stuffing, Cranberry Preserves, Giblet Gravy*

Prime Filet MI, GL *Onion Soubise, Herb Jus, Charred Carrots, Confit Garlic, Crispy Onion*

Wild Rice Stuffed Acorn Squash NU *Roasted Red Pepper Coulis Cranberries, Almonds*

Duck Breast MI *Apples, Salsify, Duck Jus*

Lamb Bolognese MI, GL *Rigatoni Pasta, Sheep's Milk Ricotta, Sherry Vinegar, Parmesan, Chives*

DESSERT

Pumpkin Tart GL, MI, NU *Pumpkin Custard, Allspice Meringue Candied Walnuts*

Pecan Pie GL, MI, NU *Bourbon Brown Butter Filling, Spiced Pecans Vanilla Ice Cream*

Pear Frangipane D, GL, NU *Almond Crumble, Whipped Cream*

Assorted Ice Creams and Sorbets

GL Gluten | CR Crustaceans | EG Eggs | FI Fish | PN Peanuts | SO Soy | MI Milk
NU Tree Nuts | CE Celery | MU Mustard | SE Sesame | SU Sulphites | LU Lupin | MO Mollusks