

THANKSGIVING AT YOUR HOUSE 2020 MENU

Appetizers

- FARM GREEN SALAD**** Beets, Candied Almonds, Goat Cheese, Blood Orange Vinaigrette - \$30 1/2 tray
CHOPPED LAKEHOUSE SALAD Corn, Basil, Grapes, Heirloom Tomato, Manchego, Red Onion - \$30 1/2 tray
HARVEST SOUP Acorn & Butternut Squash, Apples, Roasted Cauliflower, Spiced Pumpkin Seeds - \$27 quart

Hors D Oeuvres

- MINI LUMP CRAB CAKE** with Old Bay Aioli - \$30 dozen
CARAMELIZED ONION TARTS with Goat Cheese & Bacon - \$25 dozen
BLUE FIN TUNA TARTARE Crispy Chips, Ginger Aioli, Cucumber - \$60 pint
GRILLED HERB HANGAR STEAK on Brioche with Balsamic Onion Marmalade - \$35 dozen
TRUFFLED CHICKEN LIVER PÂTÉ - ¼ lb. \$20 (Serves 4)

Side Dishes

- ½ Tray (Serves 6-8) \$55 Each
UMBRIAN STUFFING Brioche, Pine Nuts, Parmesan, Fennel Sausage, Golden Raisins
TRUFFLE CHIVE MASHED POTATOES
HARICOT VERTS with Almonds & Brown Butter
GLAZED BABY CARROTS with Tarragon
WHITE CHEDDAR-BACON MAC & CHEESE
ROASTED BRUSSELS SPROUTS with Bacon & Parmesan Breadcrumbs
WILD MUSHROOM RISOTTO Roasted Shiitakes, Truffle Oil, Asparagus

Extras

- TRADITIONAL TURKEY GRAVY** - \$20 quart

