

INNESS THANKSGIVING MENU

3 course prix fixe

choice of first course

honeynut squash soup, toasted pumpkin seeds, brown butter

chicory greens, persimmon, mustard vinaigrette, Parmigiano Reggiano

steak tartare, Calabrian chili, smoked paprika, crispy fingerling potatoes

marinated beets, radishes, aged balsamic vinegar, sunchoke chips

choice of second course

Snowdance Farm turkey, roasted breast, leg confit, gravy

Woodland ham, local honey glaze

roasted cauliflower, marinated chickpeas, sunflower crunch, vadouvan (V)

family style sides

cornbread stuffing

cranberry sauce

mashed potatoes

roasted Brussels sprouts

third course

spiced pumpkin pie

pecan pie, bourbon whipped cream

cranberry panna cotta, orange granita (V)

RESERVATION ONLY

Limited to parties of 10 or less

ADULTS \$145

CHILDREN 12 & UNDER \$75

*(V)- VEGAN

CHILDRENS MENU

first course

honeynut squash soup, toasted
pumpkin seeds, brown butter

second course

Snowdance Farm turkey plate

third course

vanilla ice cream