

# Aqua Star plated thanksgiving dinner

Thursday November 23, 2017 | 6-9pm | \$48 per person

I

Charred Cinderella Pumpkin Soup | Sage Cream

Roasted Root Vegetable Salad

Tuscan Kale | Local Farro | Pumpkin Seeds | Wild Honey Pomegranate Vinaigrette

II

Slow roasted Norfolk Turkey

classic brioche stuffing | haricot verts casserole & spaghetti squash  
leek crème fraiche whipped potatoes | natural gravy | tangerine cranberry chutney

Pepper-cruste Beef Tenderloin | Hunter Cattle Co. Grass Fed  
house-made crispy butternut squash gnocchi | brussels sprouts |  
Burgundy crimini mushroom sauce.

III

Pumpkin Brandy Crème Brule | Maple Chantilly | Brown Butter Cookie

Chocolate Truffle Winter Smores | Marshmallow Fluff | Grand Marnier Salted Caramel Sauce

\$48