



FIRST COURSE

SWEET POTATO BISQUE

TOASTED CARDAMOM MARSHMALLOW, SMOKED PECAN & BROWN SUGAR STREUSEL
2015 GUNDLACH BUNDSCHU,, GEWURZTRAMINER, CA

LOCAL GREENS

PERSIMMON, ROASTED SQUASH, POMEGRANATE, CARAMELIZED ONION VINAIGRETTE
2014 LAND & REED, CHENIN BLANC, CA

WARM SPICED WINE POACHED PEAR

GREAT HILL BLUE STUFFING, PICKLED CREMINI MUSHROOMS, GRILLED CROSTINI
2013 JOEL GOTT, GRENACHE, CA

PHEASANT & LEEK TERRINE

MUSHROOM CHANTILLY, PICKLED PEARL ONIONS
2014 CHATEAU STE. MICHELLE, "EROICA", RIESLING, WA

MAIN COURSE

SEARED SWORDFISH

GREEN BEAN CASSEROLE, DELICATA SQUASH
2015 FEL, PINOT GRIS, CA

TURKEY DUET WITH THE FIXIN'S

SAGE & BROWN BUTTER MASHED POTATO, CRANBERRY SAUCE,
CHORIZO & CHESTNUT CORNBREAD STUFFING, GRAVY
2014 JORDAN, CHARDONNAY, CA

HONEY MUSTARD GRILLED HAM STEAK

CINNAMON ROASTED APPLES, SQUASH, SHAVED BRUSSELS
2014 MICHAEL DAVID, FREAKSHOW, CABERNET SAUVIGNON

ROASTED CARROTS & PARSNIPS

FARRO RISOTTO, PROVOLONE & SCALLION BROTH
2014 HARTFORD, PINOT NOIR, CA

DESSERT

PUMPKIN CHEESECAKE

EGGNOG WHIPPED CREAM
2012 ELK COVE, "ULTIMA", FROZEN RIESLING, OR

BOURBON APPLE BREAD PUDDING

SALTED CARAMEL, CRISPY HONEY, VANILLA ICE CREAM
LUSTAU, "LOS ARCOS", DRY AMONTILLADO SHERRY, SPA

NEW ENGLAND CHEESE BOARD

THREE LOCAL CHEESES, TRADITIONAL ACCOMPANIMENTS +\$9
WARRE'S L.B.V. 2003 PORT

SIDES \$6

BROWN BUTTER MASHED POTATOES, CRANBERRY SAUCE,
CHORIZO & CHESTNUT CORNBREAD STUFFING, CHARRED BROCCOLI

\$49 PER PERSON

+\$24 OPTIONAL BEER OR WINE PAIRING
EXECUTIVE CHEF GREG GUEVIN