

TRADEMARK

taste + grind

# THANKSGIVING

please select one from each course

## DINNER ROLLS

served for the table with cultured butter

## FIRST

### WILD MUSHROOM TOAST

ricotta, frico, tiny herbs, foccacia

### RIBOLLITA

fall vegetables, black kale, heirloom beans, crusty bread

### ROASTED SQUASH SALAD

kobacha squash, asian pear, spiced pepitas, bibb, creamed goat

## SECOND

### HERB-BRINED

### ROASTED TURKEY BREAST

charred baby carrots, crispy brussels, whipped potato, cranberry relish, fennel sausage stuffing, gravy

### SQUASH RAVIOLI

hazelnut, sage, brown butter

### TRUE NORTH SALMON

sweet potato puree, brussels, watercress, pancetta, maple

## THIRD

### BOURBON SOAKED POUND CAKE

apricot, buttermilk gelato, candied walnuts

### PUMPKIN SPICE TART

toasted meringue

\$49 adults | \$22 children 12 and under