

**thanksgiving dinner at
TAVERN**

persimmon and pomegranate salad with arugula,
local walnuts and seal bay triple cream

herb-roasted organic turkey breast and
stuffed leg with mashed potato and gravy

or

kabocha squash gratin with poblanos,
queso fresco and candied pepitas

all served with
two stuffings-mom's traditional and
suzanne's chestnut, prune and cavolo

sweet potatoes with sherry and roasted shallots
brussels sprouts with pancetta and thyme
italian broccoli with garlic and chili
cranberry sauce with orange and mint

pie and more pie....
pumpkin with piloncillo and pepita tuile
candied pecan with vanilla ice cream