THE PEMBROKE

THANKSGIVING DINNER

FIRST COURSE

SELECT ONE

WILD MUSHROOM BISQUE
Hen of the Woods, shaved truffle

LOBSTER BISQUE
Maine lobster, brandy cream, lobster roe caviar

BEETS THREE WAYS
Whipped Chèvre, honey, toasted pistachios

ROASTED BUTTERNUT SQUASH CAPPELLACCI
Ricotta, brown butter, crispy sage, vincotto, amaretto cookie

SECOND COURSE

RAW BAR
Oysters, prawns, stone crab claws, mussels, Assorted cheeses & charcuterie

THIRD COURSE

SELECT ONE

OVEN ROASTED HERITAGE FARMS TURKEY
Triple cream whipped potatoes, haricot verts, sage stuffing, cranberry relish, giblet gravy

RED WINE BRAISED SHORT RIB
Butternut squash gnocchi, rainbow Swiss chard, natural jus

PAN-SEARED DORADE
Pumpkin risotto, dried cranberries, hazelnut brown butter, shaved scallions

APPLE CIDER BRINED BONE-IN PORK CHOP
Sweet potato purée, honey glazed Brussels sprouts, pineapple brown sugar glaze

DESSERT

APPLE TART TATIN
Cinnamon caramel glazed apples

PUMPKIN PIE
Vanilla gelato

CARROT CAKE
Cream cheese frosting, salted caramel glaze

OPERA CAKE
Espresso-soaked almond sponge cake, French butter cream, chocolate ganache

$120 per adult
Not including tax & gratuity