



Thanksgiving Day Menu

APPETIZERS | VORSPEISEN

GOLDEN FRIED CAMEMBERT CHEESE – CRANBERRY & MAPLE MUSTARD	8
PFEFFERLINGEN NOODLES – FRESH PASTA MUSHROOMS APPLE & BACON HERB CREAM SAUCE	9
CRAB & HERBED STUFFED MUSHROOMS – CRUMBS SHALLOT CRÈME MUNSTER CHEESE	13
SWISS-STYLE RÖSTI – POTATO PANCAKE SOUR CREAM ORGANIC BAKED APPLE ~\$5 ADD SALMON	10
ACORN SQUASH ROAST – PEPPERS ONION HERBED GOAT CHEESE PUMPKIN OIL	9
DUCK LIVER PÂTÉ – SHALLOTS & ORANGE ZEST CORIANDER TOUCH OF COGNAC TOAST POINTS	10
OYSTERS ROCKEFELLER – SPINACH CRÈME PERNOD GRUYÈRE CHEESE –	HEAVEN! 15

SUPPEN & SALAT | SOUP & SALAD



CREAM OF CARROT SOUP – DRIZZLED W/PUMPKIN SEED OIL AUTUMN SPICED CROUTON	7
SPINACH & CELERIAC DUMPLING – FLAVORFUL VEGETABLE CONSOMMÉ PARSLEY	7
NEW ENGLAND SEAFOOD CHOWDER – SCALLOP CRAB LOBSTER - RICH & VELVETY	12
CLASSIC CAESAR SALAD - MADE TO ORDER – THE BEST YOU MAY EVER HAVE! -ASK FOR ANCHOVIES	11
HARVEST SALAD – MESCLUN APPLE & POACHED PEAR CANDIED WALNUTS CIDER VINAIGRETTE	10

HAUPTGERICHT | ENTRÉE

ALL ENTREES INCLUDE FRESH BAKED BREAD & BUTTER

LOCAL ROASTED TURKEY – BUTTERNUT SQUASH DILL PARSNIPS STUFFING MASHED CRANBERRY	22
SPRING RACK OF LAMB – GARLIC BUTTER HERBS DILL PARSNIP BUTTERNUT SQUASH	35
BEEF ROULADEN – ROLLS OF BEEF & PICKLE SAVORY VEGETABLE STUFFING RED CABBAGE SPAETZLE	32
BAKED STUFFED SHRIMP – CRAB, SHRIMP & SCALLOP STUFFING DRAWN BUTTER SQUASH & MASHED	34
BEEF Tournedos - MEDALLIONS OF BEEF SAUCE AU POIVRE GARLIC MASHED VEGETABLE	32
JÄGERSCHNITZEL – HUNTER MUSHROOM SAUCE VEAL CUTLET BRAISED RED CABBAGE SPAETZLE	30
HADDOCK – CLASSIC LEMON BEURRE BLANC PARSNIPS MASHED POTATO	28
FARMERS CHEESE STRUDEL - SPINACH SWEET POTATO LEEK AUTUMN SPICED BEURRE BLANC	22

SEVERAL ADDITIONS TO THE MENU WILL BE VERBALIZED BY YOUR SERVER

AN IMPRESSIVE SELECTION OF VIENNESE DESSERTS

