



PUMPKIN AND LOBSTER BISQUE

butter poached Maine lobster, tarragon, sherry 16.

HALF DOZEN OYSTERS

cranberry-citrus mignonette 18.

CASTELMAGNO CHEESE RAVIOLI

speck ham, Burgundy truffle 17.

ROASTED ORGANIC BABY BEETS and POACHED AUTUMN FRUITS

goat cheese 'beignets', frisee, walnut and banyuls vinaigrette 14.

ROASTED FOIE GRAS and FOIE GRAS 'TRUFFLES'

wine poached quince and cranberries, walnut and dried fruit sourdough crostini 18.

ORGANIC MIXED LETTUCES, BABY KALE AND CHICORIES

crumbled Lively Run Blue Yonder, honey crisp apple, chestnut honey and quince vinaigrette 12.

**FIRST
COURSE**

TRADITIONAL THANKSGIVING ROASTED ORGANIC FREE RANGE TURKEY

chestnut-brioche dressing, Brussels sprouts and bacon, baby yams braised in cider and vanilla, roasted garlic potato purée, cranberry-orange relish, pan gravy 36.

**CHOICE OF 8 OZ FILET OR 16 OZ DELMONICO
OF CERTIFIED BLACK ANGUS BEEF**

roasted garlic potato purée, baby heirloom carrots, caramelized pearl onions, Brussels sprouts, wild mushrooms, sauce Bordelaise 47.

PUMPKIN SEED CRUSTED JUMBO SEA SCALLOPS

honey nut squash purée, black trumpet mushrooms, ice spinach, lemon-brown butter and almond crema 36.

ENTRÉE

PUMPKIN MOUSSE

ginger sable, toasted cinnamon meringue 9.

PECAN BOURBON CAKE

ribboned poached apples, sweet cream anglaise, candied pecans 9.

CHOCOLATE BUDINO

cranberry-orange sauce, candied orange ribbons 10.

DESSERT

THANKSGIVING DAY *dinner*

NOVEMBER 22, 2018

at the Strathallan Hotel, a DoubleTree by Hilton • 550 East Ave, Rochester, New York

consuming raw or undercooked foods, such as meat, poultry, fish, shellfish, and eggs may increase risk of food-borne illness