



THANKSGIVING SUPPER

*\$56 per person – three courses (exclusive of beverages)
A portion of tonight's proceeds go directly to the Community Food Pantry. Thank you for joining us.*

STARTER

RSK FARM MESCLUN GREENS

shallot vinaigrette, fresh herbs

WARM HONEY GLAZED ROASTED BEETS

toasted walnuts, goat cheese crema

ROASTED BUTTERNUT SQUASH SOUP

crème fraiche, aged balsamic reduction

MAIN COURSE

CATSKILLS FARMERS' VEGETABLE & GRAIN PLATE

roasted carrot, squash, brussels sprouts, wheatberries, lacinata kale, beets, lentils

ROASTED FREE-RANGE HERITAGE TURKEY

sage brioche stuffing, sweet potatoes, cranberry gelee,
mashed potatoes, giblet gravy

ROAST PORCHETTA

pan roasted brussels sprouts, rutabaga, braised red cabbage

PAN SEARED ARCTIC CHAR

spaghetti squash, cipollini onions, tomato & saffron broth

DESSERT

CHOCOLATE BOURBON PECAN TART

whipped cream

RUSTIC HONEYCRISP APPLE TART

whipped cream

STEAMED PUMPKIN 'PUDDING'

caramel, whipped cream

ADDITIONAL FAMILY-STYLE SIDE DISHES \$7 EACH

MASHED POTATOES ~ BRUSSELS SPROUTS ~ RUTABAGA

pre-orders and take out menus available on our website

THANKSGIVING LIBATIONS

SUGGESTED WINES

WHITE

- \$52 Empire Estate, Dry Riesling, Finger Lakes, NY '16 [golden apple, grapefruit, ginger]
- \$30 Domitia, Picpoul de Pinet, Languedoc, France '17 [spring flowers, melon, stone fruit]
- \$25 Domaine de la Bretonniere, Muscadet, France '17 [slightly saline, kaffir lime, apple]
- \$50 Domaine du Petit Metris, Savennieres, "Les Fougeraies", Loire Valley, France '14
- 🍃 \$40 Porta del Vento, Catarratto, Sicily, Italy '17 [ripe tropical fruit, thyme, anise]
- \$39 Cave de Roquebrun, Saint-Chinian Grand Canal, Roussanne/Grenache Blanc, Languedoc, France '16 [vanilla, honey, stone fruit, ripe apricot]
- \$32 Evolucio, Furmint, Hungary '17 [apple, nectarine, floral]
- \$36 Clos des Lunes, Blanche, Bordeaux, France '16 [nectarine, acacia flower, mineral, 93 pts]
- \$25 Protos, Verdejo, Rueda, Spain '18 [tropical fruits, fennel, newly mown grass]
- 🍷 \$49 Nicolas Renaud, Les Grillon, France '18 [no sulfites, green apple, mango, white peaches]
- \$46 Leon Beyer, Gewurtztraminer, Alsace, France '17 [sustainable, bright acidity, tropical notes]
- \$74 Domaine des Coltabards, Sancerre, France '17 [cut grass, lemon and tarragon]
- 🍷 \$58 Baileyana, FirePeak, Edna Valley, California '15 [sweet oak, toast, melon, citrus]
- \$72 Domaine Jean-Claude Courtault, Chablis 1er cru, Burgundy '15 [mineral, quince, vibrant]
- 🍃 \$55 Christina, Orange, Chardonnay, Niederösterreich, Austria '17 [meyer lemon, apricot, tarragon]

RED

- \$50 Cristom, Mt. Jefferson Cuvee, Willamette Valley OR '17 [berries, earth, spice, 93 pts]
- \$63 Anthill Farms, Pinot Noir, Anderson Valley, Sonoma California '16 [cherry, mushrooms, plum, spice]
- \$110 Domaine Philippe Livera, Côte de Nuits Villages, France '16 [plum, baking spice, anise]
- \$50 Osmote Seneca Lake, Cabernet Franc, Finger Lakes, NY '18 [raspberry, cola, black pepper]
- \$42 Fattoria il Colle, Chianti Superiore, Italy '16 [cherry, hazelnut, clove]
- \$44 Paolo Scavino, Vino Rosso, Nebbiolo, Barbera, Italy '18 [plums sweet pepper minerals]
- 🍷 \$50 Les Frères Soulier, La Clastre, France '18 [light, strawberry, white pepper, low sulfites]
- 🍃 \$44 Château Simian, Atout Rouge, Syrah, Caladoc, Merlot, and Alicante, Rhône Valley, France NV [natural wine, ripe plums, dark cherry]
- 🍃 \$48 Wildekrans, Pinotage, South Africa '16 [Blackberry, tobacco, velvety]
- 🍷 \$46 La Rioja Alta 'Vina Alberdi', Rioja Reserva, Spain '13 [dried fruit, vanilla, plums]
- \$52 Domaine Bunan, Mas de la Rouviere, Bandol, France '15 [black currants, violets, 92 pts]
- \$65 Roth Estate, Cabernet Sauvignon, Sonoma, California '16 [black cherry, wet stone, sweet oak]
- 🍷 \$90 Bressler, Young Vines, Napa, CA '14 [black cherry compote, cinnamon, cocoa]
- 🍷 \$42 Brotte, La Marasque, Gigondas, France '15 [plum, pomegranate, eucalyptus, 92 pts]
- \$48 Felipe Staiti, Malbec, Argentina '14 [prunes, berries, oak]
- \$55 Chateau Bel Air Gloria, Haut-Medoc, France '15 [black plum, blackberry, fine tannins]
- \$75 NV14, Cain Cuvee, Napa, CA '13-14 [ripe strawberries, plum, floral notes]
- \$95 Domaine de Saint Siffrein, Chateauf du Pape, France '15 [burnt sugar, black pepper, dark ripe fruit]

SPECIALTY COCKTAILS

\$14. each

Thanksgiving Mule Vly Creek vodka, cranberry puree, ginger beer, lime, mint, club soda

It's About Thyme Neversink gin, thyme, lemon, fennel shrub, ginger

Grandma's Asleep Mal Bien mescal, earl grey, lavender, maple, lemon

The Orchard Catskill Most Righteous bourbon, Migliorelli Farm cider, honey, apple bitters, cinnamon

Happy Thoughts Bourrasque Brut, St. Germain Elderflower liqueur, pomegranate, spiced orange

🍷 Organically grown and produced wine

🍃 Natural wine/reduced sulfites