# Thanksgiving To Go

Thursday, November 26th, 2020



## starters | choice of one

#### Maine Diver Sea Scallops GF

roasted maitake mushrooms · escargot butter

## The Garden of Organic Hearts Salad GF

petite butter lettuce · roasted baby gold beets · troy's satsuma tangerines french goat cheese · champagne-dijon mustard vinaigrette

### Roasted Chestnut Soup GF

hudson valley duck confit · pomegranate · crispy sage

#### Red Deep Sea Crab Cake

parsnip puree · spiced apple agnolotti · citrus nage · autumn herbed salad

# mains | choice of one

### Oven-Roasted All-Natural Mary's Heritage Maple Herb Turkey

aged gouda · reggiano · gruyere yukon potato gratin rum pineapple candied yams · tahitian vanilla bean + star anise cranberries cranberry apple chicken sausage country-bread stuffing .white wine turkey gravy

### Six-Hour Slow Cooked Osso-Buco GF

yukon gold fork smashed potatoes · carrots · asparagus · blistered cherry tomatoes cipollini onions · brussels sprouts · turnips · zucchini horseradish cream · natural veal jus

#### Pan Roasted Atlantic Black Bass

tarragon gnocchi · morel mushroom · asparagus · oven dried tomato concasse

## dessert | choice of one

Dark Chocolate Ganache Tart · candied orange zest French Apple Pie · vanilla creme fraiche

Pumpkin Pie · spiced mascarpone cream

## sides | 10

Loaded Potato Gratin GF

Rum Pineapple Candied Yams GF

**Blistered Brussels Sprouts GF** 

mint yogurt · red flamed grapes · citrus zest

Wild Rice + Niman Ranch Bacon GF

\$78 per adult \$38 per child (10 under) Orders need to be placed by Friday, November 20th pick up times between 12pm to 5pm \*Wine List Available\*

We kindly ask for no modifications or substitutions. Some items may have limited availability. Items listed gluten-free may not be celiac-free. Please let us know of any food allergies.





ALL DAR CATERING

Thank you to california

farms. Munak

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 $T_{am_{ai}}$ Schaner

Valdivia Reyes Frog Hollow