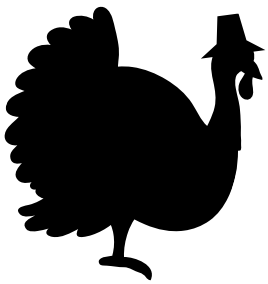
THANKSGIVING

AT HOME MENU

THURSDAY, NOVEMBER 26TH

TEDDY & THE BULLY BAR



SOUP & SALAD

BUTTERNUT SQUASH & PEAR SOUP
crab, toasted pinenuts, coriander, creme fraische

CRANBERRY & LOCAL BEET SALAD
endive, spiced cranberries, apples, watercress, cider orange vinaigrette.
dressing will be packed separately

CARVINGS

LEAPING WATERS FARMS ROASTED TURKEY
traditional & giblet gravy, cranberry sauce
8oz per serving of turkey
*all sauces will be packed separately

SIDES

HOUSE MADE CORNBREAD
whipped butter
*butter will be packed separately

BRIOCHE TRADITIONAL STUFFING
celery, carrot, sage, parsley

POMME PUREE

MAPLE GLAZED HEIRLOOM CARROTS

DESSERT

PUMPKIN PIE DONUTS
sticky pecan, creme anglaise

AVAILABLE ADD-ONS

CEDAR PLANK WILD SALMON
7oz per serving

SLOW ROASTED PRIME RUB
14oz per serving

TEDDY MAC & CHEESE
smoked cheddar, parmesan, gouda, herb bread crumbs
20oz per serving

SAFARI SANGRIA
vinho verde, orange liqueur, apple, grapefruit,
the bitter truth creole bitters
1 liter container (serves 2-8)

