

THANKSGIVING
DINNER MENU

*Camp
Fire*

ADIRONDACK
GRILL + BAR

À LA CARTE MENU

JUST GRAZING

APPLE QUINOA SALAD - 16
Arugula, Quinoa, Butternut Squash,
NY Apple, Dried Cranberry, Feta,
Apple Cinnamon Vinaigrette (v,GF)

BEETS & SWEETS CHIPS - 11
Beet, Turnip, & Sweet Potato with
Garlic, Rosemary, Pumpkin Dip (V,GF)

LOBSTER BISQUE - 18
Maine Lobster, Herbs de Provence,
Chardonnay, Saffron Crema (GF)

FARM TO FLATBREAD - 16
Butternut Bolognese, Collard Greens,
Mangalista Pork Belly, Brussel
Sprouts, Meier's Cheddar, Sage Oil

CAMPFIRE GATHERINGS

PUMPKIN GNOCCHI - 25
House-Made Gnocchi, Creamy
Pumpkin Sauce, Collard Greens,
Sage, Asgaard Farm Chevre,
Spiced Pumpkin Seeds (v)

SIRLOIN - 39
Char-Grilled Donahue's Farms Sirloin,
Whipped Potatoes, Swiss Chard,
Parsnip, Leek Compound Butter,
Red Wine Demi-Glace (GF)

DUCK AGRODOLCE - 41
Pan-Seared Duck Breast, Spiced Pear
Agrodolce, Root Vegetable Hash,
Tucker Farms Heirloom Carrots,
Roasted Plum (GF)

SEARED LEEKS - 26
Tucker Farms Potatoes,
Butternut Bolognese, Broccoli,
Baby Carrots, Crispy Leek Ribbons,
Toasted Fennel Vinaigrette (V,GF)

DESSERTS

PATIENCE'S PECAN PIE - 12
Spiced Pecans, Egg Curd,
Vanilla Ice Cream, Whipped Cream (v)

APPLE COBBLER - 11
Spiced Apple, Oat Streusel, Caramel,
Vanilla Ice Cream, Whipped Cream (v)

LEMON CRÈME BRÛLÉE - 12
Donahue's Farms Eggs, Candied Fig,
Cranberry Dust, Whipped Cream (v)

GERMAN CHOCOLATE CAKE - 12
Chocolate Cake, Toasted Pecan,
Coconut & Caramel Icing, Ganache (v)

PUMPKIN CAKE - 12
Warm Pumpkin Cake, Crushed Pecan, Vanilla
Bean Ice Cream, Cinnamon Orange Caramel (v)

PRE FIXE MENU

\$63 PER PERSON - CHOOSE ONE ITEM PER COURSE

AMUSE BOUCHE
Seared Diver Scallop, Whipped
Parsnip, Fig & Port Wine Reduction
(GF)

JUST GRAZING

BUTTERNUT SQUASH CARPACCIO
New York Camembert, Brown Butter,
Arugula, Spiced Pumpkin Seeds (v,GF)

FIG & BURRATA SALAD
Mustard Greens, Brussel Sprouts,
Pecans, Honey Vinaigrette (v,GF)

CRISPY BRUSSEL SPROUTS
Cranberry Balsamic Vinaigrette,
Pecans, Pork Belly Lardons(GF)

HARVEST SQUASH SOUP
Butternut Squash, Pumpkin, Sage,
Crème Fraîche, Spiced Pepitas (v,GF)

CAMPFIRE GATHERINGS

MAPLE GLAZED HAM
Baked Sweet Potato with Meringue,
Grilled Vegetables, Apple Chutney,
Maple Bourbon Sauce (GF)

DONAHUE'S FARMS TURKEY
Mashed Potatoes, Herb Stuffing,
Haricot Vert Pottage, House Sage
Turkey Gravy, Cranberry Mostarda

PUMPKIN BIRYANI
Basmati Rice, Garam Masala, Greek Yogurt,
Saffron Crema, Mint (v)

DESSERTS

PATIENCE'S PECAN PIE
Spiced Pecans, Egg Curd,
Vanilla Ice Cream, Whipped Cream (v)

APPLE COBBLER
Spiced Apple, Oat Streusel, Caramel,
Vanilla Ice Cream, Whipped Cream (v)

LEMON CRÈME BRÛLÉE
Donahue's Farms Eggs, Candied Fig,
Cranberry Dust, Whipped Cream (v)

GERMAN CHOCOLATE CAKE
Chocolate Cake, Toasted Pecan,
Coconut & Caramel Icing, Ganache (v)

PUMPKIN CAKE
Warm Pumpkin Cake, Crushed Pecan, Vanilla
Bean Ice Cream, Cinnamon Orange Caramel (v)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

Parties of six or more may incur an added 18% gratuity

v - Vegetarian / V - Vegan / GF - Gluten Free