

Rye Tavern Thanksgiving Menu

Beet Panzanella

baby kale, red and gold beets, torn focaccia croutons, pickled red onion, sherry vinaigrette, dried cranberries, crispy chevre crottin

-or-

Pumpkin Bisque

crushed amaretto cookies, balsamic vinaigrette

For Dinner:

Traditional Turkey Dinner (\$50)

smoked turkey breast, rosemary garlic mashed potatoes, challah bread stuffing, haricot verts, cranberry chutney, gravy

-or-

Prime Rib (\$55)

crispy fingerling potatoes, maple glazed delicata squash, horseradish cream, porcini au jus

-or-

Butternut Raviolis (\$45)

butternut squash and mascarpone filling, crispy Brussels sprout leaves, pomegranate seeds, toasted pepitas, sage brown butter

Dessert Options:

Apple Tart

semolina pie dough, cream cheese pastry cream, apple filling, orange oat streusel, vanilla ice cream

-or-

Pumpkin Pie

nutmeg pie dough, blackberry whipped cream, crunchy orange zested pistachios, vanilla ice cream

-or-

Pithivier

rum infused almond cream, warm puff pastry dough, orange curd, molasses apples, dried meringue

-or-

Eclair Trio

chef's selection of seasonal eclairs

COME EAT, BE FULL, & GIVE THANKS!